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Mrs Cary
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THE

NEW PRACTICE

OF

COOKERY, PASTRY, BAKING,

AND

PRESERVING:

BEING

THE COUNTRY HOUSEWIFE'S

BEST FRIEND.

BY MRS HUDSON & MRS DONAT,

PRESENT AND LATE HOUSEKEEPERS AND COOKS

TO

MRS BUCHAN HEPBURN

OF SMEATON,

And Published by Her Permission.

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ADVERTISEMENT.

The late Dr Black, Professor of *Chemistry* in the University of Edinburgh, has instructed and enlightened the world by his philosophical, ingenious, and patient researches in that science, which somewhere in his works he has defined, "to be the effect of heat and mixture upon "bodies."

This definition applies as directly to the Cook as to the Chemist: His kitchen is his school, his boilers, his digesters, his stoves, and not forgetting his cradle-spit, correspond to the crucible, the alembic, the retort, and the other apparatus of the Chemist, and both are equally applied to prove the effect of heat and mixture upon bodies: It must be admitted, at the same time, that the range or kingdom of the bodies they severally operate upon, are wonderfully different. The Chemist gropes below ground, and in the dark, through the mineral kingdom; while the Cook operates in the light and above board, upon the animal and the vegetable world.

The Judges also who are to decide upon the result of their several experiments, are not less different and opposite than the subjects they have operated upon. The Chemist lays his experiments, stuffed generally with mathematical demonstrations, or the more obtruse calculations of the *minus* and *plus* of algebra, before some Royal Society, composed of a few meagre philosophers, "with spectacles "on's nose;", while the Judges the Cook appeals to, are all the jolly *bons vivants* in the Imperial Kingdoms; and his compounds are drawn from every thing that is delicate and high flavoured in the animal and in the vegetable world, and, without any other demonstration than what his larding and his sauces give, he appeals directly to the sound and nice palate of his numerous judges.

The Editors of the following culinary experiments do not pretend to rank with the ingenious and the philosophic Dr Black, Lavoisier, or other eminent Chemists of the

modern school; as however they are professed Cooks, the natural attachment and vanity of *metier* may perhaps allow them to say, without offence, that they do hold the "*Art of Cookery*" to be not the least useful branch of the great and comprehensive science of Chemistry; and having already avowed themselves professed Cooks, they will not trouble their readers with a minute detail of the interesting incidents of their lives, as too generally is the practice of modern authors; such as, where they were severally born, where educated and initiated in the mysteries of cookery; suffice it to say, that they have each, successively, and for years, officiated as Cook and Housekeeper in the kitchen of Mrs Buchan Hepburn of Smeaton, who has kindly allowed them, for their own benefit, to publish the following receipts, which they have practised and performed there. It becomes not them to boast of their own merit; but with honest confidence they appeal to a numerous list of Subscribers who have *eat* and *judged* of their works.

They have subjoined many valuable receipts in housekeeping, for curing beef, for making of hams and bacon, for the dairy, and pastry, baking, and the best receipt for artificial yeast, which can be made and used the same day, and does not make the bread sour; all of which they have practised at Smeaton with wonderful success: In short they now offer to the world, not a cobweb theory of cookery, such as the flimsy constitution-mongers of France have spun for these 12 or 15 years past out of their distempered brains, to deceive and ruin that miserable people: No! here facts only are narrated, and by a correct attention to the directions given, the Cook, whether male or female, may rest assured of meeting the approbation of the nicest and most delicate palate; and will prove particularly useful for those who reside in the country. The different receipts for making the India currie powder and pellow, are taken from the best practice of their native country.

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THE NEW

PRACTICE

OF

COOKERY AND PASTRY.

&c. &c. &c.

I. *To make a Ham-Pye.*

TAKE a ham not too dry, put it in water a night, boil it slowly, then with a knife carefully take out the bone, pare the outside and take off the skin, season it with all sorts of spice, sweet herbs, and onion, chopt small, then let it stand till cold; make your forcemeat with beef, suet, anchovies, spice, sweet herbs, and a little grated bread, wet it with eggs, and stuff that part of the ham where you take the bone out; when you have put the ham in the crust, fill up the sides of your pye with truffles, morels, mushrooms, and asparagus, and, when you have it properly seasoned, and the forcemeat-balls put in, cover the top of your ham with the same ingredients and a little butter, then put on your pye;

when half baked, put in a glass of brandy and strong veal gravy well relished, without salt; four hours will bake it. The more gravy you can put in the more tender it will make the ham; but let the gravy be hot when you put it in, and be careful how you move it off the fire into the dish.

2. *To make Bread with a small quantity of Yeast.*

Take half a pint of water and a large spoonful of flour, mix the flour with a little water first till you make it smooth, then set it over the fire and boil it; put it into a pan and stir it until it is milk warm, then put in a spoonful of yeast and a spoonful of coarse sugar, stir them altogether, cover the pan and set it before the fire; and if the yeast be good, there will be a quart in half an hour that will make or raise three pecks. You must lay the bread for five hours at least before you make it. As soon as the yeast is ready lay your bread.

The flour is not to be mixed at first with the half pint of water, but only a small quan-

tity to make it smooth, and then put it to the half pint of water.

3. *To make Dutch Cake.*

Two pound of flour, eight eggs, one pint and a half of milk, and one pound and a quarter of butter, half a pound of pounded almonds, and a quarter of a pound chipt oranges, half a pound of citron, one pound of currants, and some yeast. It is very good for a cake, and must stand before the fire to rise.

4. *To make Yeast.*

Thicken two quarts of water with four ounces of fine flour to the consistency of common gruel, and boil it for half an hour. Sweeten it with brown sugar, (not very coarse); when it is almost cold, pour in four spoonfuls of yeast into a deep earthen pan or jar, large enough to give room for the fermenting yeast to rise and swell; shake it well together, and let it stand for a day near the fire to ferment, when there will be thin liquor at the upper part, which pour off, then shake the remainder and cover it up for use. You will do

well to strain it through a sieve to cleanse it from impurities. It will not remain fresh above two or three days unless renewed.

5. *Italian Pease Soup.*

Take a pint of young pease, cut the hearts of six lettuces, six cucumbers, cut them the long way, a little onion, sweet herbs, salt and pepper; stew them in not quite a quarter of a pound of butter excessively slow; they will take two hours: Boil three pints of old pease in three pints of water, pulp them and thicken the water they were boiled in with the pulps, then heat it up altogether, put in a sprig of mint towards the latter end of the stewing; if it stews too long it will turn the soup black, or if there is too much butter, it will swim at the top and look ill.

6. *Fish-Sauce.*

Take twenty-four table spoonfuls of white wine, and twelve of vinegar, a little ketchup or walnut liquor, a little cloves nutmeg and pepper, a bunch of sweet herbs, add four onions and eight artichoke bottoms; let all

these simmer together about a quarter of an hour, then strain it through a very fine sieve, and bottle it for use.

N. B. When used, take six table spoonfuls of the above liquor, put half a pound of butter rolled in a little flour. put them into a sauce pan, and let them boil very gently, then mix it with four spoonfuls of cream, and serve it up.

7. *To glaze Furniture.*

To one pint of very stiff starch put a two-penny cake of virgin-wax scraped down, boil them till the wax is dissolved; starch the furniture, and when dry do it over with a sleek stone.

8. *To pickle Cucumbers.*

Take the cucumbers, lay them in a strong pickle of salt and water for four days, then rub them with a coarse cloth, and put about thirty into the pot you intend to keep them in, then strew the spices you like best among them, put in as many more, and the spices as before, till the pot is full; then boil your

vinegar and pour it on them scalding hot, and cover it close. Boil up the pickle at the distance of two or three days, three times, and tie them down very close for use.—If you add a table spoonful of turmerick, and boil it with the vinegar, it will preserve their green colour.

N. B. The best spices are black pepper, a few blades of mace, and horse-raddish in long chips.

9. *Eye-Water.*

Two grains of copperas dissolved in a quarter of a pint of spring water.

10. *Raspberry Jam.*

Take your raspberries and pick them clean, put them in a pan and squeeze them as fine as you can with your hands, then take some currants and pick them clean from the stalks, put them in a pan over the fire and draw out their inside; strain it and put it into the raspberries at the rate of half a pint to a quart of raspberries; put them in a preserving pan altogether, then put it over

the fire, keep it stirring till it boils about ten minutes or a quarter of an hour, then take it off and put it into the pots.

11. *Another way.*

To a pound of raspberries add a pound of sugar and half a pint of currant juice; half of the raspberries must be bruised and strained. Set it over a charcoal fire and let it boil a quarter of an hour, skim it very well, and put it in your pots or glasses.

12. *Blackening for Stoves.*

Take a quart of twopenny beer, half a pound of black lead, a quarter of a pound of brown sugar; when the dust is well rubbed off put it on the stove with a brush, rubb it next day when dry with a hard brush.

13. *To wash Chintz.*

Take half a peck of bran, boil it for half an hour in a quantity of water sufficient to wash a gown, then strain it off, and let it stand till almost cold, then wash your chintz

it, then make a clean soap lather, wash it thoroughly, lay it in pure water for two hours, then dry it. Make your starch for the gown thus: Take a quarter of a pound of starch, half a cake of wax, boil it 14 minutes, then mix it with the starch, strain it and starch your gown, dry it, and when fit for ironing, have a smooth board and iron it with hot irons.

14. *To preserve Apricots whole.*

They must be just ripe enough to stone them, one pound of the finest sugar to a pound of fruit. As you pare your apricots put them in a large pan of cold water. To every pound of sugar take half an English pint of water; melt the sugar over a charcoal fire and let it boil a little while then skim it. Drain your apricots from the water and put them in the syrup, boil them gently and skim them well, and as they begin to break, take them out, or when they are a little tender, draining them from the syrup one by one from the skimmer and put them into a china dish; pour the syrup into a bowl, then slip them all into the syrup and cover your bowl

with a sheet of white paper, and leave them twenty-four hours; then return them to the pan, boil them up gently, and as you find them tender enough put them into your jelly pots, when they are all out of the syrup as above. If you find the syrup is too thin, give it another boil and then fill your pots; let them stand in a dry place with sheets of paper to cover them, taking care that the sun does not shine on them, and the second or third day stop them close with paper dipped in brandy, and a dry one put round the pots.

15. *To make Currant Jelly.*

For every pound of ripe fruit take a pound of the finest sugar, melt it with a gill of spring water, put it on the fire, skim it well and boil it high, until, by putting a little in a pint bason of cold spring water, you find it congeal. Pick the currants carefully from the stalks not to bruise them, put them into the syrup, and put your stew-pan on a trivet, and have some dry brisk wood under your pan to make it boil quick, skim it well, turning the pan a little, shake it once or twice,

and in twenty minutes it is enough : Take it off and shake it, and place a hair sieve on another pan, bowl or bason, and throw all the contents of your sweet meat pan into it, and let it drain, but do not mash nor squeeze your currants, (otherwise the jelly will be thick:) When it is drained enough, which you will know when it grows tarter or sharp, let your jelly stand in the pan, bowl or bason some time, and then skim it and put it into the pots, and skim again each pot if necessary ; dip the under paper in spirits, cover them over with dry paper and set the pots by in a dry place.

16. *To make Hams excellent, from constant experience.*

Salt your hams and bacon with dry hot salt, with two ounces of salt-petre mixed through it, rub them very well, and let them lie three days to drain on a table, then make a pickle strong enough to bear an egg, with the following ingredients :

12 Gallons of spring water,
4 pounds coarse brown sugar,
12 pounds common salt,

4 pounds bay salt,
16 ounces salt-petre.

More pickle must be made, if the above quantity is not sufficient to cover them, they must be turned every day in the pickle: Hang up up your bacon to dry at the end of three weeks, but let your ham ly a little longer in the pickle: The pickle will keep a great while, provided it is boiled after the hams are taken out. It should be well skimmed, and it will serve to pickle pork, tongues, or beef. After the hams are taken from the pickle, wipe them well, and hang them up in a dry place, and then smoke them with horse-litter, juniper bushes or berries for five or six hours, then hang them up in a dry garret, not the kitchen, as it makes them rusty.

17. *To preserve Apricots another way.*

Let your apricots be gathered with great care full ripe, but not over-ripe, stone them, and take their own weight of double refined sugar pounded and sifted; lay some of it in the bottom of your preserving pan, and upon it lay your fruit; strew the rest of the sugar over them, and let them lie so till next day,

then put them over a mild charcoal fire to simmer a little; take them off the fire and lay them aside, next day let it simmer again over the fire a little while; on the third day do them over a pretty quick fire till they look clear; you may take them out and boil the syrup to what consistence you please.

N. B. The kernels may be put in the apricots.

18. *A Custard-Pudding.*

Take the yolks and whites of four eggs well beat up with a spoonful of flour, a little grated nutmeg, about a pint of milk, and sugar to your taste, boiled in a small china bowl. The sauce, white wine and butter.

19. *To make Spunge Biscuit.*

Take the weight of nine eggs in double-refined sugar beat and sifted; break the whites into a pan, and beat them up to a froth, then put in the yolks and a little lemon-peel grated; put in the sugar and mix them well together, then take the weight

of five eggs in flour, and mix it with the rest; put them in paper shapes into the oven: Let the oven be no hotter than you can bear your hand in it.

20. *To boil Greens, green.*

Take some wood ashes and pour a little spring water over them,—let it stand to settle,—then mix a few spoonfuls of the clear water with that in which the greens are to be boiled.

21. *To make a Chicken or Turkey tender.*

Let a spoonful of vinegar be given to the chicken, and two to a turkey, an hour before they are killed.

22. *To make Fricandos.*

Take one pound of tender veal, pick all the strings out of it, and chop it fine; then add two or three slices of bacon, according to the size of them, two artichoke bottoms, a small piece of beef suet, a piece of lemon-peel, a little parsley, sweet marjorum, a small

piece of onion, all chopt together fine ; then add a few bread crumbs ; season it with white pepper, salt, and a little mace, put through a sieve ; mix it altogether. You may make them in what shape you please ; flour the outside and fry them in butter with a bit of bacon, and it will make them a good brown colour ; but don't fry them any more than to harden the outsides, then stew them in a good veal gravy thickened with yolks of eggs. There should be mushrooms, truffles, and morels, stewed along with them, if you have them.

N. B. The gravy must not boil after the eggs are put in.

23. *To take the Bitterness out of Yeast.*

Put the the white of an egg well beat to a quart of yeast, pour two quarts of water over it ; whisk it well together ; cover it over, let it stand all night, pour off the water, and the yeast will lose its bitterness.

24. *To make Cream Curds.*

Take three quarts of spring water in a stew-pan, and set it over a clear fire, when it boils put into it a spoonful of vinegar, and half a tea-spoonful of salt: Beat eight eggs, yolks and whites, very well, mix them with a quart of cream, and put them into the boiling water; keep it stirring slowly one way till it comes to boil, and skim it off into a shape with holes in the bottom to drain off the whey; let it stand till cold, and turn it out of the shape into the dish.

25. *To make Rammikent.*

Take half a pint of cream, three yolks of eggs, and cheese enough to thicken it, which last must be melted on the fire, and the yolks of eggs abovementioned must be beat in till it is of a proper thickness, and then put in papers shaped square, and put them in a Dutch oven, or any other, before the fire.

26. *To make Custards.*

Take a pint of cream, let it boil, beat the yolks of five eggs, mix it with the cream, strain it through a linen sieve, and sweeten it to your taste; put it in a clean sauce-pan, keep stirring it over a slow fire till it is as thick as melted butter; put the custards in cups, and set them in a quick oven on tin plates. Ten minutes will bake them.

27. *Butter-Milk Pudding.*

Take a quart of butter and another of sweet milk curds, the crumb of a penny-loaf, two ounces of sweet almonds, two or three bitter ditto, two ounces of butter, four eggs well beat, both yolks and whites, a little grated nutmeg; these are to be pounded together in a mortar very fine, and two spoonfuls of brandy added to it; sweeten it to your taste; butter the insides of your cups. A quarter of an hour bakes them.

28. *Prussia Pudding.*

Take a pint of thick cream, the yolks of four eggs, the whites of two beat up together very smooth, a tea-cup of melted butter, a large spoonful of flour, a little grated nutmeg; put all these together, and beat them up very smooth; sweeten them to your taste, then put them into cups rubbed in the inside with butter.

29. *To make Blamange.*

Two ounces of isinglass and three pints of milk boiled together three quarters of an hour; put in one quarter of a pound of almonds and one pint of cream, with a little sugar; apricot kernels may be added; let it boil a full quarter of an hour, strain it through a muslin cloth; stir it one way till cold, then put it in the shapes.

30. *Another Way.*

Take half an ounce of isinglass, dissolve it in warm water, mix it with half a quart of cream, half an ounce of bitter almonds, a

small bit of cinnamon, sweeten it to your taste, and let it boil for two or three minutes, strain it through a muslin cloth, stirring it one way till cold, and then put it into the shapes.

31 *Short Paste for Tarts.*

Take a pound of flour, three quarters of a pound of butter; put into the flour a spoonful of sugar finely pounded, then rub all the butter into the flour; make a hole in the middle, and put water enough to mix it up; then with a spoon toss it up together on a pastry board, and beat it with a rolling pin, roll it up, and then beat it up again five or six times; then roll it up for use.

32. *To make Gingerbread.*

Take half a pound of flour dried, and half a pound of brown-sugar dried, and two ounces of ginger fresh pounded, three pounds of treacle, one pound of orange-peel cut small, two ounces of carvie seeds, if you like it, one pound and a half of butter melted, and all well kneaded together, rolled out, cut it into cakes baked very hard, but not turned;

it should be rather a quick good oven; a little citron may be added also, if you like it.

33. *Prussia Pudding, another way.*

Take the yolks of five eggs, and the whites of three, beat up very well with three spoonfuls of flour, one pint of cream, and one half pint of milk; sweeten them to your taste, put them into cups very well buttered, and put them into the oven; serve them up brown side uppermost, with butter sauce, if you please.

34. *New milk Curds.*

Take three quarts of warm milk, adding two spoonfuls of good runnet, mix them well together, cover them close and set them on a warm hearth for an hour, then break the curd well with a spoon, let it stand till it part from the whey; put the curd in a cloth and hang it up to drain very dry, when cold, put it into a marble mortar and pound it with a little fine sugar. The sauce is sugar and wine.

35. *To Boil Smoked Beef.*

Have a large pot of boiling water ready, throw the beef into it, and let it boil just half an hour, then take it off and let it remain in the water till cold, take it out and wipe the meat; if ribs of beef, it must be put in water one night, and be boiled like a ham.

36. *To make Lemon Cream.*

Take four lemons, put the pairings of two into a pint of water with the juice of the four, sweetened to your taste with double refined sugar; scald them together; then strain it, and when cold, beat it up with six eggs, set it over the fire a little while and stir it, then strain it through a lawn sieve, wash the sauce-pan; beat the yolks of six eggs, set it over the fire and stir it till it is as thick as cream; you must not let it boil, and put it in glasses as soon as cold.

37. *Dutch Waffles.*

Take four eggs beat well with half a pound of flour; melt a quarter of a pound of butter

in a pint of milk; let the milk and butter stand till they are almost cold, then mix them with the flour and eggs with one spoonful of yeast and a little salt; be sure to beat them well; let it stand three or four hours to rise before you put it in the waffile iron, and bake them on a quick fire.

38. *Another Way.*

Take one pound of flour and two pints of milk almost boiled, five or six eggs beat well together, stir them well and keep continually mixing the flour with it by handfuls, add half a pint of melted butter, and half a common sized wine and water glass of yeast: let it stand, and bake them as above.

39. *Preserving Fruit in Brandy.*

After it is preserved, put a third part of brandy to the syrup either hot or cold.

40. *An Omilet.*

Take four eggs, beat them up with a spoon for six minutes, put some chopped parsley

and two dozen of asparagus or some mushrooms chopped or well stewed, but not pickled, have your frying-pan very clean, put in half a pound of butter, and when your butter and pan is hot put in your omilet, and fry it a nice brown ; don't turn it till you are going to dish it, and then turn up the brown.

41. *To Stew Sour Cabbage.*

Let a little water, with a small piece of butter be put upon the fire to boil in a stew pan, boil it well, throw the cabbage in, and let it stew half an hour.

42. *To bake French Rolls.*

Dip a tin pint-pot into boiling water to warm it, put into it half a pint of yeast, a large spoonful of coarse brown sugar, two large spoonfuls of fine flour, a pinch of salt, and a quarter of a pint of lukewarm milk : Stir all together and set it in a Dutch tin oven before the fire to rise. Beat the whites of four eggs to a white froth in a wooden bowl, and as soon as the yeast is risen, put it into the whites of the eggs, and also to the

quarter of a pint of lukewarm milk; stir all through a sieve; have ready four pounds of the best flour, well dried, and sifted in a large bowl; make a hole in the middle of the flour, pour in the yeast, and so soon as they are mixed, stir altogether with your hand, and set it down before the fire with a clean cloth over it to rise, which will take an hour, then beat it up with your hand; put the dough into little copper or tin bowls, and set them down before the fire to rise, and when they are risen put them in a quick oven to bake.

43. *French Rolls, another Way.*

Take four pounds of best flour, one pint of milk from the cow, four ounces fresh butter, melt the butter in the milk, two gills of barm, four eggs well beaten, mix altogether with your flour, and let it stand a quarter of an hour, then make up your rolls and bake them in a quick oven; twenty minutes will do them.

44. *To make Orange Chips.*

Take three pounds of bitter oranges, and three pounds of fine sugar; pare the oranges as thin as possible, or grate them thin; cut them in halves and squeeze out all the juice; put the halves into water a night, the next day boil them in three or four changes of boiling water till they are tender; take out the pulps and strings that are in the inside, cut the peels into long slips, then strain the orange juice into sugar, and when the sugar is melted, add the juice of three more oranges; then boil them in the syrup for a quarter of an hour and skin it well; when it is almost done, add the juice of two lemons; when you take them up, put them on a sieve to drain, grate double-refined sugar over them, then put them in a stove, or before the fire to dry.

45. *To Clean Bees Wax.*

Boil it in water, then strain it through a hair seive or thin cloth.

46. *To make Raisin Wine.*

Take twenty-five Scotch pints of good soft water, and one hundred pounds weight of raisins, mix them in a mashing fatt by degrees, stirring them as you put them in; if your raisins are in lumps separate them, work them up with a mashing shuffle or a hay fork twice a day for a fortnight, then take off the liquor, squeezing the raisins as dry as you can; put your liquor when strained into a twenty pint cask; what remains over put into the largest bottles you have; don't cork them, because they will work, and from them fill up your cask from time to time; don't bung up your cask till it be done working, which you will know by putting your ear close to the cask, and if you hear no noise, you may then fill up your cask and let it stand two or three days longer before you bung it up, for fear it should begin working again; let it stand six months, then draw it off into a clean dry cask, put in a bottle of brandy and fill up the cask with the rest of the liquor that was put in your large bottles; then bung it up and let it stand six months more before you bottle it off. Take your squeezed raisins,

put them in a fatt again, and put about twelve pints of water, stirring it as you did the first time, twice a-day; ten days will be enough to let them stand, because they will begin and work immediately; get a ten-pint cask and put the liquor in, dont bung it up till done working. This small liquor will either serve for kitchen use, or for vinegar: if wine for kitchen use, six months will be long enough to let it stand in the cask before you bottle it: If used for vinegar, when done working, put it near the kitchen fire and it will be soon very fine vinegar.

47. *To Make Rolls and Bread.*

1st, Take half a peck of flour, one egg, some salt, (butter as big as a walnut), four spoonfuls of yeast, mix it with warm milk and water to a light spunge, and let it rise; you must beat the spunge very well before you put it into the moulds, which must be buttered; let them rise before the fire, bake them 21 minutes.

48. *2d, For Bread.*

Take a peck of flour to nine spoonfuls of

yeast, a sufficient quantity of water and salt well kneaded; let it stand some time to rise before it is put into the oven.

49. *To make a Common Plumb-Cake.*

Put one pound of butter into two pounds of flour well kneaded together; take one pint of ale yeast and three spoonfuls of Lisbon wine and some cloves, mace, and nutmeg, three eggs and a little salt, warm as much milk as you think will wet it, and mix it altogether; put it near the fire to rise, have ready a pound of currants made very clean, and three quarters of a pound of sugar; and when the cake is raised, mix altogether and bake it.

50. *To Bottle Currants and Cherries.*

Take your currants when they are full ripe, and strip them into quart bottles, and cork them down gently, put them into cold water, in pan placed on a slow fire till it boil; then take them out, and when cold make the corks tight, rosin them down and put them by for use.

N. B. When used, put half a pound of sugar to every bottle of fruit; when you make the paste for the crust, take a pint of flour, a quarter of a pound of butter, and a table spoonful of sugar.

51. *Lemon Cheese.*

Take the rinds of two lemons grated, and the juice put into a quart of cream sweetened to your taste, whip it up like a syllabub, and put it into a piece of muslin in a sieve to fit the dish it is designed for, and make it the evening before you want it, as it takes many hours to drain.

52. *To make Salience Draught.*

Take twenty grains of salt of wormwood to one table-spoonful of lemon juice; stir it and let it stand till the fermentation is over, then add one table spoonful of any simple water.

53. *For the Colick.*

Take two ounces of rhubarb seed, one ounce of Jesuits bark grossly beat, one half ounce of lesse cardamans, and one half ounce of orange peel infused in a quart of

brandy ten days, then filter it for use, take about a wine glass-full going to bed.

54. *Tincture of Bark.*

Take one ounce of best fine powdered bark boiled in a quart of water to a pint, and strain them through a thin bag: Take four spoonfuls morning and evening.

DR SHAW.

55. *Sugar Vinegar.*

Take a pound of brown Lisbon sugar to a gallon of water, and boil them well together, put it in the sun or near the fire till it is fit for use.

56. *Lemon Cheese, another way.*

Take the rinds of two lemons, and squeeze the juice into a quart of thick cream; sweeten it, and then beat it well to make it as thick as possible without frothing it; put it into a sieve the size you would have your cheese, but first put a bit of thick muslin into the sieve to take it out by, and then lay

it over the dish with some sticks put across to raise it, that the whey may drain off: It must be done 24 hours before you use it.

57. *To make Meringles.*

Take five whites of eggs and whip them up to a thick snow, add eight or nine spoonfuls of the finest sugar sifted fine, and well dried; mix them together with a spoon, and put them into a thick paper in what form you please, either long or round; then strew sugar over them, and put them under a cover with a burning charcoal; cover them when you see they are well done, take them off the paper with a knife, and put some sweet meats on the side which was next the paper.

58. *Maccaroni.*

The maccaroni must be well washed and boiled slowly two hours, then stir it over the fire with some Parmesan cheese raſped, half a pint of cream and a little salt; then put some more cheese at the top, and brown it

over with a salamander; you must put the quantity of cheese according to your taste.

Sauce for Cold Fowl Veal, &c.

Whisk three yolks of eggs five minutes, take as much pepper and salt as will lie on a shilling, and as much parsley as will lie on half a crown, as much shalots or onion chopped as will lie on a quarter guinea, half a tea-spoonful of mustard, two table-spoonfuls of oil, whisk all together ten minutes, add half a spoonful elder vinegar and two spoonfuls common vinegar.

60. *Everlasting Syllabubs.*

Take five half pints of thick cream, put in half a pint of Spanish wine, and half a pint of sack wine, and the juice of two large Seville oranges: grate in the rinds of three lemons; put a pound of double refined sugar well beat; mix all together with a spoonful of orange flour water; a large chocolate-mill in a bowl makes the froth stronger. It will stand for several days in the glasses.

61. *Cheese Fond.*

Take half a pint of cream, beat in a mortar three ounces of Parmesan cheese, with a little cream at a time till the whole is put to it. Take the yolks of four eggs, and the white of one, and two ounces of butter; let them lie well mixed, pour them into the papers, and bake them for about a quarter of an hour before a quick fire in the Dutch oven.

62. *Dutch Beef.*

Take a piece of brisket of beef, ten or twelve pounds; let it hang three or four days, then salt it with salt-petre and bay salt for nine or ten days; sew it light in a cloth; boil or simmer it over a slow fire for eight or nine hours; skim it well; take it off and lay it over the pot, with two sticks first one side and then on the other, as it will make it more tender. You may eat it as other boiled beef, with roots and greens; it will keep a week, and is good to eat with vinegar and mustard, warm or cold.

63 *Milk of Roses.*

Take half a pint of rose water, to which

add two ounces of oil of sweet almonds, and stir them well; then add twenty-four drops of oil of Tartar.

64. *Orgeat.*

For two bottles, a pound of sweet almonds, twelve bitter almonds, blench and pound them as small as possible. In pounding of them, you must put sometimes a spoonful of water to hinder them from turning to oil. You must put the almonds in a bason, with a pint of water, and a quarter of a pound sugar; stir them with a spoon, and add three pints of water; afterwards you put in a spoonful of orange flour-water, then strain the liquid through a strainer, and put it in bottles.

65. *Lemonade.*

Take the rind of five lemons pared extremely well, then put them in a pan with ten ounces of sugar to a quart of pump-water not made too hot; let it stand a night; then squeeze the juice of your lemons into it, and strain it off through a flannel bag till it looks clear. If you like it, you may put one spoonful of orange flour water to it.

66. *Dutch Pudding.*

Take two pounds of flour, one pound of butter, eight eggs, four spoonfuls of the finest yeast, half a pint of new milk blood warm; mix all these ingredients together, and let them stand an hour to rise, then put in one pound of picked currants, and three large spoonfuls of sugar. One hour will bake it. If your oven is not very hot, bake it in a cake, thin, or in any shape you please.

67. *To Collar a Hog's Head like Brawn.*

Take a whole hog's head well washed and the brains out, boil it in a cloth with a bundle of sweet herbs and an onion, till it is extremely tender; then pick the bones out, and lay all the skin and ears first on a cloth, and all the meat and fat next to that, strewing some pepper and salt as you do it; do it hot, tie up the cloth as you would do for a pudding; set it in a dish, with a piece of board over it, and on that a weight. Let it stand till it is quite cold, and then put it in a pickle as brawn.

68. *To Cure or Prevent the Scurvy.*

Let a pint of new morning's milk stand covered till night, then take the cream very well off, and put in a quarter of a pound of raisins of the sun minced very small; set it over the fire till it boil, and as the curd rises, squeeze in the juice of half a sweet orange or lemon, and when the curd is entirely risen, pour it through a sieve. Take the whey next morning for breakfast, warm in winter, and cold in summer; this will create an appetite and purify the blood beyond any thing. I have taken it for four years, it has cured me of the worst scurvy that ever man had, and is the most pleasant breakfast that I ever eat.

LORD CHESTERFIELD.

69. *Mock Turtle.*

Get the largest calf's head you can procure, with the skin on, boil it half an hour, then take off the meat with the skin whole from the skull; cut it into pieces one inch thick, two inches broad, and three long; season the whole with a little Cayenne pepper, then put it into a sauce-pan with two quarts of good

veal gravy, one pint of Madeira wine, two large onions, whole, with four cloves stuck in them, two bay leaves, and a bundle of all sorts of sweet and savory herbs; cover them close, and let them stew over a moderate fire for one hour; put in some pallets cut into long narrow slips (first having boiled them very tender) and a couple of sweet-breads cut into pieces. The sweet-breads must not be put in so soon as the pallets. If you can procure three or four calves ears, boil them tender, and cut them into long narrow slips and put them in. Boil eight eggs hard, and make them into little balls; make some force-meat balls, some long and some round; have them ready to put in a little before you serve it up. If it is for turtle-soup, you must not put in trouffles and morrells, but if for a dish, put them in; when all is tender enough, take out the herbs and onions, skim off all the fat, and have ready chopped all sorts of savory and sweet herbs, with some carrots boiled tender and cut into small and long slips, with half a lemon cut into pieces; put all these together with another pint of Madeira wine; boil it altogether, season it all with salt and pepper; thicken it with a little

butter and flour; put the skull part in whole. If you intend it for soup, put very little lemon in.

70. *To Pickle Oysters.*

Take one quart of oysters, set them on the fire, and let them boil five minutes, then strain them; save the liquor; put them in cold water and wash them clean; lay them on a sieve to drain; take the liquor and boil it with a small faggot of thyme, parsley, some whole pepper, and mace, cloves, slit nutmegs, onions, and horse-raddish, and lemon peel; let them boil a little together, then add a piece of lemon, and half a pint of white wine; pour it hot on the oysters and cover them for use.

71. *Batter Pudding.*

Take four eggs, eight spoonfuls of flour and a pint of milk, and beat them well up together.

72. *To Clean Mahogany.*

Two pennyworth of rose-pink; one penny-

worth of alkenet root powdered; half a pint of boiled lintseed oil to be laid on the tables with a linen cloth, and rubbed with a coarse cloth till the oil is quite off; tow is best to put on the oil, aud to rub it off with cloths.

73. *Almond Paste.*

Take two pounds of bitter almonds, blanch and pound them very fine in a mortar; take one pound of raisins stoned and pounded, the yolks of three eggs well beat up, half a pint of brandy, half a pint of sweet oil, one ounce of honey, two ounces spermacetæ; mix all those very well together, with oiled paper over it to keep it soft. The hands, when washed with it, are kept from chopping and smooth.

74. *Lavender Water.*

Take one quart best rectified spirits of wine, one ounce of essence of lavender (if you like it perfumed, a little more than a tea spoonful of the essence of ambergrease); mix altogether in a bottle, and cork it, and let it lay near a fire for a week, shaking the bottle three or four times a day, when it will be fit for use.

75. *Beef Boullie.*

Take the middle part of a brisket of beef, cut out all the bones, trim it square, and neat-tye it cross-ways with packthread, lay it it in a stew-pan with some turnips, cellary, leeks, onions, and sweet herbs, all cut small; add a little pepper, a quarter of an ounce of mace, six cloves of all spice, or Jamaica pepper; then slice a pound of fat of bacon, and lay it all over the beef, then add two quarts of broth, cover it up close, and let it stew very gently, barely simmering for eight hours. Dish it in brown gravy made in the following manner:

Take a large onion cut in pieces very small, fry it in butter till it is a good brown colour, then add a little flour and gravy, boil it up to a proper thickness, then cut a little carrot, pickled mushrooms, walnuts, girkins in small bits, and add these to the gravy, and a table-spoonful of vinegar, and squeeze in the juice of a lemon, and you may also add the peel of it cut very thin; when your beef is stewed quite tender, take it out, and you may either pour the sauce over and under it, or serve up the beef dry, and the sauce in a boat.

76. *Queen's Sauce.*

Take half a pint of mushroom pickle, half a pint of walnut pickle, six large anchovies pounded, three whole cloves of garlick, a table spoonful of mushroom powder, and a tea-spoonful of Cayenne pepper; a small quantity of this gives any sauce an agreeable flavour.

77. *To Stew Pease.*

To a quart of pease, put in the stew-pan a quarter of a pound of butter, make it boil, but not brown; when it boils, put in the pease, with a little salt, and let them stew till the liquor comes out of them, then put in half a pint boiling water, a small bunch of parsley and a green onion, cover them and let them stew about an hour, then put in two or three spoonfuls of cream.

78. *To Pickle Walnuts.*

Take and wipe your walnuts, stick a clove in each end of them, and pour the vinegar cold over them; tye them close down with bladders and leather over them, and in six weeks they will be fit for use.

79. *To Fatten Fowls.*

Put them into coops, but so that they have a great deal of room; ckickens and young turkies in the kitchen, being more in the way there; feed them with draff or kitchen meal made into a kind of paste with boiling water but not rough, and mix with it pieces of fat meat, crumbs, &c. The meat must be quite cold ere you give it them, and then but a little at a time and often. Let the dish you make the meat in, and the trough you feed them in, and also the bottom of the coop, be well cleansed every day. Now and then give them oats. This does for chickens, hens, capons, but for turkies add a good quantity of white bread steeped in milk. Young ducks and geese are not to be put up in coops, but confined to a place out of doors, large enough for them to walk in, open at the top for the rains to come in, and a little shade to go into at night; give them the same paste as the chickens, but let them feed chiefly on ground malt made into a very soft paste, plenty of clean water, and sometimes milk; the place they are in must also be cleansed every day. If you want chickens fatted off

a midden, give them plenty of boiled rice with milk, and feed them very early in the morning.

80. *Beef de Chasse.*

Take a large fat round of beef with three ounces of salt-petre pounded small, let it lie five or six hours, then season it high with common salt pepper and all spice; let it stand thus for ten or twelve days, turning it once or twice; then wash the salt and all spice clean off, put it into a crock or dish to bake, with some beef suet at the bottom, and a good deal of suet on the top of the beef; cover it with a common crust. It will take seven or eight hours in the oven; when it comes from the oven, pour the sauce from it and let it stand till it is quite cold. If it be properly done, it will keep three months; the beef to be bound up tight as if colared.

81. *Prussian Soup.*

Two pounds of lean beef, a scrag (neck) of mutton, wash and slice them, then add to this seven quarts of water, a full pint of split

pease, two large onions, a carrot and two turnips, a blade or two of mace long pepper, three or four cloves, common pepper and salt to your taste, and a head of cellary; when it is stewed some time, put in three or four carrots grated fine; let the whole stew till it is half consumed, strain it off and serve it up with fried bread and turnips, and carrots boiled and cut in squares.

82. *To make Vinegar.*

Take a pound and a half coarse brown sugar, (if you like it very strong, two pounds) to every gallon of water; put it in a cask hooped with iron; set it in the sun all the summer months, the bung covered with a tile; in the winter set it in the house, and at the year's end bottle it off; it must be kept in the sun, and the cask painted that it may not fly.

83. *Orange Wine.*

Take 40 quarts of water, and 28 pounds of brown sugar, boil them together an hour and a half, put the rinds of 50 oranges into

a tub, and pour the liquor hot upon them; when milk warm, put three quarts of orange juice, and add half a pint of yeast into the tub, and let it stand 24 hours, then turn it; take care that it fills the barrel, and keep it always filled; at the end of a fortnight, take three pints off the vessel, and replace them with three pints of brandy: It drinks best out of the cask, keep it a-year after the fermentation, it must be kept close, and in a year it may be bottled.

84. *Rosa Solis.*

Take 12 pints of rum, 12 pints of water, and three of lemon juice, and six pints of milk boiled, to be put to it a little warm, four pounds of sugar refined, one nutmeg grated, the skin of lemon, and two sliced; the whole to be mixed and strained repeatedly through a flannel bag till very clear.

85. *Soup Meagre.*

One handful of spinnagé, two of white beet leaves, five handfuls of sorrel, a little charvel, four middle sized green onions; wash them and

drain them well in a calender, chop them small and add near a quarter of a pound of butter melted, a little browned, with a little ground pepper and some salt, stew them in a common sauce-pan about ten minutes, then put in a quart of water, (in a minute or little more,) stew it gently two hours, then add to your herbs onepenny stale kail cut very thin, and dried before the fire, and let it first boil up, then pour it into your dish, and have ready the yolks of four eggs beat up with a tea cup-ful of cream and milk, which pour over your soup, stirring it well with a spoon.

N. B. Young brown lettuce may be added.

86. *Orange Shrub.*

Take one gallon of rum, three pints of orange juice, two pounds of double refined sugar; the juice must be strained through a flannel bag; dissolve the sugar in it, then add the rum, put it into a cask, and put a pint of warm milk to it with three or four ounces isinglass dissolved; shake the cask well two or three times for a few days: In six weeks it will be fit to bottle; make the shrub when

the oranges are in full perfection about February.

87. *Triffle excellent.*

Cover the bottom of your dish with Naples biscuits broke in pieces, macaroons broke in halves, and ratafie cakes; but wet them all through with sack or wine, then make a good boiled custard not too thick, when cold pour it over them, and put a syllabub over that; you may garnish it with ratafie cakes, currant jelly, &c.

88. *Marmalade.*

To each pound of oranges, which are to be weighed whole, take a lb. and a half of lump sugar, grate the one half of the roughest part of the oranges, then cut them across, take out the juice and pulp in a bason, pick all the skins and seeds out of it, boil the rinds in hard water till they are tender, changing the water two or three times while they boil, and slice them thin; to every pound of oranges give an English pint of water, put the sugar in the water and clarify it with the white of an

egg; then put in the sliced oranges and juice and pulp, and boil altogether till the slices are quite transparent, which you are to find by frequently taking out a slice and trying if it is clear and tender, then take three parts of the rind that has been grated off, and boil it altogether six or eight minutes, the fire not too strong nor too slow, but keep it at an equal boil; nothing must be taken from the oranges but the seed. The white part of the oranges must be scrapedout.

Smooth Orange Marmalade.

Take eighteen fair large Seville oranges, pare them very thin, then cut them in halves and squeeze their juice in a clean vessel, and set it covered in a cool place, put the oranges into water for one night, then boil them very tender, shifting the water till the bitterness is gone; then dry them well, and pick out all the strings as nicely as you can; pound them fine, and to every pound of the pulp take a pound of double refined sugar, boil your pulps and sugar almost to candy hight; when this is ready, you must take the juice of six lemons, the juice of all the oranges, strain it and take its full weight of double refined sugar, all

which pour into the pulps and sugar, and boil the whole pretty fast till it jellies ; keep your glasses covered, and it will be lasting.

90. *Gooseberry Vinegar.*

To nine Scots pints of water, take six pints of ripe berries, bruise them, and put the water boiling hot upon them ; let it stand for two weeks, then strain the liquor, to every pint add half a pound of sugar, barrel it up, and let it stand for eleven or twelve months.

91. *Another way.*

Take gooseberries, when full ripe, crush them well, then measure them, and to every quart of berries put three quarts of wtaer, well boiled, skimmed, and quite cold again ; let it stand twenty four hours, then strain it, first through a canvas, and after that let it run through a flannel bag, then put to every gallon of the liquor, a pound of good brown sugar, stirring it very well before you barrel it up, and let it stand a year, unless you let some of it stand in the sun or near the fire for a readier use.

92. *Pancakes.*

Take a pint of good cream, one large spoonful of flour, a little orange flour water, and a little salt and nutmeg; mingle all well together, add six eggs and a quarter of a pound of clarified butter; fry the first of them with butter to heat the pan, the others will do without it; fry them on one side only, they must be very thin, a large table spoonful will make one; throw them over each other, and sift sugar betwixt them.

93. *Whisky Shrub.*

To each Scotch pint of spirits, add one pound of raw sugar, one English pint of lemon juice; the sugar to be dissolved in the juice before the spirit is put into it; the thin paring of two or three lemons must be steeped in part of the spirits; when quite fine, bottle it off; put the thick likewise in bottles till you get all the clear by degrees from it; the thick answers for puddings.

94. *Powder of Mushrooms.*

Get a peck of mushrooms, clean them from

dirt, dont skin them, but wash them clean in water, dry them in a cloth, put them in a stew pan, add 12 blades mace, 20 cloves stuck into three onions, a few bitter almonds, a quarter of an ounce of pepper, a handful of salt, two ounces of butter, a little rosemary, one half pint of vinegar; stew them quick, and toss them while stewing; when they become dry they are enough; dry them in a sieve in an oven after the head is taken out; powder them and keep them in glass bottles.

95. *Almond Cakes.*

Blanched almonds, one pound finely pounded, the yolks of 24 eggs, put them with the almonds in a bowl for an hour, add a quarter of a pound of white sugar, take twelve whites of eggs and beat them with a whisk; a quarter of a pound of wheat flour sifted clean; mix altogether into a pan; put them into an oven half hot for two hours, then take them out to cool.

96. *To preserve Steel, &c.*

When brass, iron, or steel, is intended to be kept from rust, it should be scoured or

polished well after it is made very hot by standing near a good fire, (not put into it). The utensils, fire warm, &c. thus heated, are to be put into a liquid thus made: Burn a parcel of night-shade berries (all gathered in June) to ashes, put half a pint of them to a gallon of water, and let it boil two hours; when the utensils have lain sometime in this preparation, dry them by the fire; so prepared, they will keep many years free from rust, if they are rubbed with a spunge dipped in the preparation, at times, and then dried.

97. *To Cure Butter.*

Add to each pound of butter, after the milk is well beat out, and washed, two small tea-spoonfulls of saltpetre and two of raw sugar, and half an ounce of common salt all finely beat; let it ly after this is put in, till the next day, in order that it may be well mixed; then put it in the kitt; a very strong pickle must be made, and stand to cool 24 hours before pouring it on the butter; change it in five or six weeks: The milk vessels or coggs must be rinsed with lime water: The pound of butter must be 22 oz.

98. *To preserve Fruit in Brandy.*

Take three and one half pounds double refined sugar, pounded fine, boil it up with two pints of water into a clear thin syrup ; take fifty peaches or apricots well wiped, and pricked through the skins with a large needle to prevent them bursting, throw them into the hot syrup, and let them boil till almost tender ; let them remain in the syrup till next day, then boil them a little more, and let them stand till cold ; then put them into glasses or wide-mouthed bottles and jars, adding one cup of brandy and one cup of syrup, till your glasses are full ; cover them with bladder or leather, close tied down ; they will keep for years ; morrella cherries and grapes will do the same.

99. *Carrackt.*

Take twelve cloves of garlick rubbed well with pounded bay salt, one ounce of Cayenne pepper, two spoonfulls of India soy, pound a small quantity of cochineal; put all into a pint of the best white wine vinegar, let it stand six weeks ; strain it off for use : It will keep for ever.

100. *Lemon Pickle.*

Take six of the largest and best lemons you can get, pare them as thin as possible, and make a hole in each end of the lemon, put as much bay salt pounded as you can possibly work into them, and rub as much salt as you can over them; let them stand five days with a good handful of horse radish rubbed also in the salt, and six cloves of garlick cut through; dry them in the oven till they are quite hard, but not burnt; then take half a gallon best vinegar, half an ounce of cloves, half an ounce of Cayenne pepper, and boil them in the vinegar; let it stand till cold; beat two ounces of mustard seed, and throw it over the lemons, and then pour the vinegar upon them.

101. *Fish and Sauce.*

Boil the cod till it is near done, then take it out and put it in the stew pan; add two bottles of strong ale and one of small beer, about half an ounce of fresh butter, and one ounce of pepper in a bag, some oysters, beef gravy, and, if you chuse, a few onions also.

102. *Westphalia Ham.*

Take a fat hind quarter of pork, and cut off a large ham; take two ounces of saltpetre, a pound of coarse sugar and the same quantity of common salt, two ounces of salt prunella, mix altogether, and rub your pork well with it; let it lie a month in this pickle, turning and bathing it every day, then hang it up in a wood smoke in a dry place, so that no heat can come to it; and if you intend to keep them long, hang them a month or two in a damp place, taking care that they do not become mouldy, and it will make them cut fine and short; never lay these hams in water till you boil them, and then boil or simmer them in a copper, if you have one, or in the largest pot you have; put them in when the water is cold, and do not suffer it boil till they have been in four or five hours; skim the copper or pot well, and if the ham is very large, it will require three hours boiling, and if a small one, two, provided the water be not suffered to boil too soon.

103. *India Pickles.*

Take half a pound of ginger, put it in wa-

ter and bay salt, let it lay all night, then scrape it and cut it into slices, and put it in a vessel with bay salt, and let it stand till the other ingredients are ready; take a quarter of a pound of garlick, peel off the skins and lay it in salt for three days, then wash it in water, salt it again without water; let it lay three days more and wash it again; put it in a plate and dry it in the sun; take white cabbages, cut in quarters, salt them well with bay salt, let it ly three days, and squeeze out the water, and dry them in the sun; cauliflower are done the same way; scrape radishes very well, salt them for three days, and dry them in the sun; cellary, as far as the white, is good; wash, scrape, and salt them for three days; separate the roots in three parts, not quite through the stack; take kidney beans, peel off the strings, put them for two days in salt and water, then dry them in the sun; asparagus may be done in the same way; to make the pickle, take an ounce of Caspicium green or red, salt it three days, dry it in the sun, take half an ounce long pepper, black ditto to your fancy, half a pound of mustard-seed bruised, half an ounce of turmerick powdered fine;

fill your jars three parts full, of whatever you pickle; cucumbers, onions, and every kind of things you please, (excepting walnuts and red cabbage, which would spoil the colour); when your pickles are laid in the pot, betwixt every division put a layer of the ingredients, garlick, ginger, &c. and pour vinegar over them quite hot, and cover it close; in about three weeks fill it up again with hot vinegar: It will keep three or four years, when done in this way.

104. *Ingredients to make Currie Powder.*

Take some corriander seeds, a little raw rice, a little black pepper and ginger, which must be all roasted separately in one iron pan; the whole must be grinded in a mill, and sifted through a very fine sieve; add some turmerick and a little Cayenne pepper; but the greatest quantity must be the corriander seeds.

105. *To Pickle Lemons.*

Scrape twelve lemons with a piece of broken glass, in order that too much of the skin

may not be taken off (which it might be if done with a knife or rasp), then cut them length ways into four equal parts, not quite half through, so that they will hold together, then rub and strew them well over with salt; let them ly in an earthen dish three days, turning them every day; then slice an ounce of ginger, and salt it three days; take six cloves of garlick or shalot, sliced not very thin, (or not sliced but parboiled), and salted three days; a small handful of mustard seeds, and one India pepper to every lemon; take the lemons out of the salt, and give them a gentle squeeze, put them into a jar with spice and cloves, then with the best white wine vinegar; keep them down close, and in about five or six weeks they will be fit for use.

106. *India Currie, of Meat Fowls and Fish.*

Cut the meat in small pieces, and if hard, parboil it and drain off the liquor; cut some onions, shred them small, put them with the meat into a pan with some butter, and fry them brown, mix two or more spoonfuls of currie powder, with the meat, (according to the size of the dish), a little salt and the

liquor : If you like much gravy or sauce, take all the liquor ; if thick, just enough to cover the meat ; the juice of a dozen sweet almonds well pounded, add a little water, and strain it through a search or piece of muslin ; keep the pan covered ; sour it to your taste with tamarinds, gooseberry or lemon juice, or any thing else that is sour : You may add a few cloves of garlick with the onions.

107. *For Fish.* If large, wash it, cut it in slices, and fry it with onions and salt, as above ; add the currie powder, and put water enough to cover them ; let the whole stew till tender, and add lemon juice to your taste.

Lobster. Parboil and cut it in pieces, take the curry powder, with a little salt and water and milk of almonds ; stew the whole with the lobster, and sour it according to taste.

Oysters. Are done the same way, and in their own liquor, with the water you wash them in.

Sprats and Mackarel. Done in like manner, are excellent.

Lobster and Spinnage. Take spinnage well picked and boiled with some sorrel; fry some onions with a little clove of garlick, mix a little currie powder with the greens; some shrimps or lobster cut in pieces; add a little Cayenne pepper to the onions, and let the whole stew.

108. *A Fricando of Veal.*

Take a round thick piece of the fillet of veal, larder it neatly with bacon, then lay it on the dresser with the lardered side downwards, and cover it to the thickness of a crown piece with forcemeat of veal, made thus: Beat marrow, a little bacon, and some eggs, seasoned with pepper and salt and some sweet herbs; then dip your hand in beaten yolks of eggs, and smooth the edge of the veal; then lay it in the stew pan with a little bacon under it; cover the pan close, and set it over the stove, and put a little fire at the top of the pan, and keep it there till brown on both sides; take it off, and let the fat drain from it; and then put it again into the pan with some good gravy, and let it simmer a while; skim off the fat and add a

little lemon: It may be garnished with mushrooms, morells, truffles, &c.

109. *Saline Draught.*

Salt of wormwood 15 grains, two table spoonfuls of lemon juice, sweeten it to your taste; two spoonfuls of water, ten, fifteen, or twenty drops of antimonial wine, as occasion may require: This for one doze, to be taken night and morning, in a moderate case; but if the fever is high, every two hours.

110. *Currie Powder.*

Take one pound of coriander seeds, a quarter of a pound of cummine seeds, give them a very slight roast in an iron pan; take one pound of rice and toast it a very pale yellow by itself; half a pound of turmerick, with on ounce of dried ginger and black pepper, all pounded very fine and sifted, and add Cayenne pepper to your taste, then pack them in bottles for use.

111. *To make a Barrel of Balm Wine.*

Take twenty Scotch pints or ten English

gallons of water, with 18 pounds of Lisbon or loaf sugar into a pot or pan set upon a slow fire; when the liquor is milk warm, put in one dozen of whites of eggs well beat; when it comes to the boil skim it, and continue to do so as oft as any thing casts up; put this liquor into a tub when it is as cold as water in summer; pour this into the cask in which two pounds and a half of the lemon balm is put; set the cask upon a gantree, under which a clean flat vessel must be set, then put in four or five spoonfuls of best top barm every morning and night; pour back into the cask all the thin that works over until the fermentation cease.

N. B. The balm must be taken when it is quite yellow in the month of June.

112. *To Boil Sodi.*

Boil first the fowls, cut some onions and fry them brown; take some milk of pounded almonds, a little pounded ginger, some currie powder, (composed of commine seeds, coriander seeds, and turmerick), add them to the broth that the fowl was boiled in, and as much Cayenne pepper as is agreeable; as

soon as it is boiling, add the fowl and some souring to it; other currie is made in the same manner, only that the powder must be burned, and pepper added instead of ginger.

113. *To make Soused Pigs feet.*

They must be boiled in clear water without salt; when they are boiled, they must be laid one above another in a jar, and between every layer put salt, pepper, sweet bay leaf; then add as much vinegar to it as will nearly cover it, and fill it up with the soup that the pigs feet were boiled in.

114. *To make a Pastry.*

Take two pounds of flour, and one and a quarter of a pound of butter for the crust; if you would make the paste larger, take three pounds of flour, and one and three quarters of a pound of butter; begin then to knead the flour with a little cold water no more than a coffee cupful, and for the rest, you take butter till it is a good paste; then it must be rolled out and besmeared with some cold butter and some flour spread upon it; put it then together again; roll it out, putt-

ing the half of it in the pan for the under crust and the other half for the upper crust: You cut the fowls in as large pieces as you think proper, and boil them with a little salt and water; some whole pepper and a whole onion; when it is done, take the onion out and lay the meat upon a dish to cool; put lemon pickle amongst it into the pan, and take some soup that the fowl was boiled in, add to it four yolks of eggs, a small quantity of pounded mace, and some pounded rusk and a glass of white wine, and then cover up the crust; when the pastry is baked, open a small hole in the top, and add some of the sauce to it, but not too much, the rest of the sauce must be eaten with the pastry.

115. *Apple Cake, Dutch way.*

Take the crumbs of a stale loaf of wheaten bread and some biscuit, pound and mix them well together; take some apples and cut them in thin slices; take the form of the dish you intend to bake it in; rub it well with butter; put one layer of the biscuit and bread on the bottom, and a finger thickness of apples upon it and some bits of butter, then another layer of

bread and apples and bits of butter alternately, until the dish is full; cover it on the top with currants, sugar, beat cinnamon, and pounded biscuit; let it bake slowly.

116. *Fish Fricandos.*

Take fish well cleaned, take out all the bones, take some wheat bread soaked in milk, a little melted butter, pepper, salt, a little pounded nutmeg, three or four eggs well beat; put altogether, and make small round fricandos rubbed over with butter; strew all around them pounded biscuit; fry them in butter, and serve it up in a little gravy, soy, and lemon juice.

117. *To make Sour Cabbage.*

Cut out the stocks of the cabbages, and shred it small, put it upon a table which is spread with some salt, and rub the cabbage well with it; let it lie for one night; the next day lay it up in a cask well beaten down; there will come out a great quantity of juice, which you must throw off, and letting only two or three inches remain; when you pack

up the cabbage, between every layer have some coriander seeds, cummine seeds; and if you want the cabbage for immediate use, you must put a few whole pease at the bottom of the cask; all the time there must be a very heavy weight upon the top of the cask.

118. *To Cure Beef.*

After the beef is cut in pieces, take a pound of hot salt, and half a pound of raw sugar, mixed well together, to each stone of beef at 16lb. to the stone, and rub the mixture thoroughly into the meat; pack it tight immediately into the beef tub and keep it close covered.

119. *Stewed Veal, Dutch way.*

Take the veal, cut it in thin slices; dip them in hot water, and squeeze them out of it; take a piece of butter in a stew pan and lay the veal in it; take an onion stuck with cloves and two sweet bay leaves; take a lemon, and cut it in very thin slices, salt, pepper, and pounded biscuit, and stew all toge-

ther ; when sufficiently done, put a small quantity of flour, bring the whole to the boil again and serve it up.

120. *To dress a Calf's Liver, Dutch way.*

Cut the liver in thin slices, let it lie in milk, cut an onion in small slices ; take the liver from the milk and put it with the onion in a stew pan, add a few spices, butter and vinegar, and strew a little flour over it, and let stew slowly, but not long.

121. *To stew Cod or other Fish, Dutch way.*

Cut the fish in slices, wash them exceedingly well, lay them in a deep dish ; take an ale glass full of wine and water, some bits of butter on the top of the fish, the quantities sufficient to stew the fish ; some pounded biscuit, pepper, salt, a small blade of mace and some parsley mixed very small, and stir the whole very slowly till done.

122. *Another way, Dutch.*

After the fish has lain for about an hour

sprinkled with salt, wipe it well, hang it up for about an hour to make it a little dry; take and roast it on the gridiron till almost ready; cut up the back part and take out the bone; lay the fish in a dish with as much water as will nearly cover it; stick it with bits of butter; take pepper, salt, and two spoonfuls of capers, all strewed upon the top of the fish; strew it in the same dish in the oven, or a batchelor's one, and serve it up in same dish also, adding some soy and lemon juice to it.

123. *To make an Almond Pudding.*

Take half a pound of flour, half a pound of sugar and a quarter of a pound of almonds made fine, and a lemon peel grated fine, a little cinnamon, put all this in a dish; take a quarter of a pound of butter with some good milk, put it on the fire till the butter is melted, mix the whole together; beat up five eggs and add them to the rest, then bake it slowly.

124. *To make Good Bread.*

Take a stone of flour, a pint of barm, four

eggs, and as much milk, rather warm, as will make it the consistence of a butter pudding; knead it well, and let it ly an hour or two to rise, add as much more flour as will make it a proper thickness as you would do any other bread: Bake it in a quick oven.

N. B. The weight and measure are English.

125. *Fish Sausages, Dutch way.*

Take the bones from the fish completely, then chop it small with a small quantity of shalot bread steeped in milk, melted butter, salt, pepper, a blade of mace, lemon peel and parsley chopped, two eggs well beat up, and the yolk of one hard boiled, chopped small; mix the whole well, and fill the skins; boil them first in milk, and then roast or fry them in butter.

126. *A Fillet of Veal stewed in the Dutch way.*

Take a piece of veal suet, and cut it in thin slices, dip it in pepper and salt, larder the fillet of veal with it over night; take some

butter and melt it in a stew pan, put the veal in it, and let it fry on both sides, then fill it up with water, some whole pepper and a bay leaf, a bit of lemon peel and a few cloves, let it stew together till it is done enough, but not too much, and then take out the veal, and add a little flour to the gravy, and boil it up with it, and it will be fit for use.

127. *To make Cheese.*

Take the milk of seven cows, with the cream of same number, heat a gallon of water scalding hot, and put it into the cream, with three or four handfuls of marygold bruised, a little, and strained into your tub with the milk, and as much runnet as will not make it very hard, then put the curd in a sieve to drain, breaking it as little as possible; and when it is about half or more drained from the whey, put the the curd in a tub of cold water, cut the curd in four, and let it ly near half an hour in the water, then pour off the water, and press the curd a little more, and put it into the hoop, wrap it up into a clean cloth, break the top of the curd and

strew a handful of salt in it, and put a pound weight upon it, let it stand half an hour; turn it into wet clean cloths every hour for 12 hours, then take it out and let it lay in wet cloths, rubbing a little salt on it the first day; put a piece of linen cloth round the cheese, and swathe it lightly till it begin to dry and coat, and keep it covered with a clean cloth a good while.

128. *To make Stilton Cheese.*

Take 40 Scots pints of milk warm from the cow, and add four pints sweet cream, put the cream in a bason that will hold it, with two pints boiling water, stir it well to break the cream, run it through the strainer amongst your milk, put in the runnet, which is required very strong, as the milk is rich, stir it well about and cover it with your cloth; again stir it all well about from the bottom to break the curd, which is all the breaking it requires; let it stand till all the curd falls down, pour off the whey, then press it with your hands till you get all the whey from it; have your vault in warm water to keep it warm to lay the curd in, then put in a handful of salt and a lair of curd; continue to do so till all is in,

pressing it well with your hands, then turn it out on your cheese cloth, keeping it whole, then putting it in the vault, it will take two days in the press, giving it clean cloths twice a-day; when you take it out for good, have a strip of thin new cloth, the breadth of the sides of your cheese, and lace it on as you do stays, straitening it every day; lay it to the air, but not in the sun: It should be ready for eating in ten months.

N. B. If the milk is naturally rich, three pints of cream will be sufficient.

129. *For Sore Eyes.*

Take the whole of a new laid egg, beat about the size of a small nut of alumn and mix them together; beat them exceedingly well, then add a table-spoonful of best white wine vinegar, and the same quantity of spring water, beat the whole well together, let it stand half an hour, then skim the head neatly off; throw away the head and put the liquid part through a bit of flannel, then take a little very fine lint, the dust well shaked out of it, and dip it into the mixture; lay it to the eyes for three nights; if the eyes

are still sore, it may be continued a fortnight or till they are well: The above cured a lady that was given up for blind, and had been confined to a dark room three months, suffering acute pain.

130. *To make Lemon Syrup for Punch.*

For two dozen of lemons, take one dozen of bitter oranges, pare and squeeze them, take one and a half pound of sugar to each mutchkin of juice, boil the sugar to a syrup as if for a jelly, put in the lemon and orange juice, boil all together till it becomes a very strong syrup, take off the skim carefully as it throws up, and bottle it for use.

131. *To make Dutch Pufferties.*

Take one pint of cream and six eggs, five spoonfuls of fine flour, one of sugar, one of yeast, mix these all then together, then melt a quarter of a pound of fresh butter, and mix it with the rest, then put them into custard cups, sift a little fine sugar over the tops, and send them to the oven to bake.

132. *Lancashire Pancake Pudding.*

Two eggs, three spoonfuls of fine flour and a little salt, beat these together, and add to them near an English pint of water; take of the drippings of roasting mutton one or two spoonfuls, and put them into the frying pan, set it over the fire, when hot, pour in the above mixture, then set the pan over a chaffing dish of red hot coals, and set it before the fire; bake it as quick as you can about ten or fifteen minutes: It must not be turned.

133. *Preserving the Juice of Lemons.*

Squeeze the lemons in the usual mode, strain the juice several times through a flannel bag, stir it in a bason with a red hot poker once or oftener, until the juice, after settling, shall appear as limpid as spring water; preserve it in phials well corked, and the cork secured with a bit of bladder, for use.

134. *To make Bennies.*

Take a pint of milk, three spoonfuls of spring water, set it on the fire, and when it

boils, put in as much flour as you can, then beat it in a mortar, and while beating, put in five eggs, one at a time with a little sugar; dip the top of a large key in boiling fat, and with that cut the fritters; you must fry them in mutton or beef suet; the longer you beat them, the lighter they are.

135. *Almond Cheese Cakes.*

Blanch and beat six ounces of sweet almonds, and a few bitter ones, till they are like a paste; cast six eggs very well, add one quarter of a pound of sugar together till they are very thick; cast four ounces of sweet butter to a cream, add to them a grate of lemon, mix them altogether; cover your pans with puff paste, then put in the stuff and glaze them with beat sugar.

136. *An Infallible Cure for a Cold, Hoarseness, or Spitting of Blood.*

Take a peck of malt, pour as much boiling water upon it as wets it thoroughly, cover it close, and let it stand 24 hours; strain and squeeze off all the liquor through a

search into a well tinned preserving pan; simmer it over a slow fire or carron table, until the liquor get into the consistency of a tolerably thick syrup, and skim it all the time; preserve it in a jelly pot covered with a piece of bladder: A tea-spoonful must be taken by the patient morning and evening, and if the complaint shall be violent, oftener, at a time when the stomach is most empty.

137. *Potatoe Yeast.*

Boil potatoes of the mealy kind, very soft skin, and rub them smooth; add then as much water as will make the potatoes of the same thickness or consistency as beer yeast, strain this mixture through a hair-search; to every pound thus prepared, add two ounces of brown sugar; and when it has cooled to be about milk warm, mix every pound with two spoonfuls of beer yeast; let it ferment in a warm room for about 24 hours, when it is fit for use; a pound of potatoes will make nearly a quart of yeast, and when made, will keep two or three months; when boiling with this yeast, you must give double the quantity that you would give of common

beer yeast, and it requires to be worked into the dough.

138. *To Pickle Barberries.*

Pick them clean, and make a pickle of bay and white salt; take of pump water five gallons to five pounds of bay and two pounds of white salt; boil it a quarter of an hour; when cold, put in the barberries and cover them close.

139. *To make excellent Meat of a Hog's head.*

Take the head and split it, then take out the the brains, cut off the ears and lay the head in water one day; then boil it till the bones come out; take off the skin as whole as you can, for that is to be laid over and under it; chop it small as fast as you can while it is hot, season it with pepper, salt, mace, nutmeg, or Jamaica pepper instead of mace; press it down into a pudding or venison pan; lay the skin over and under it, cover and press it down very close; and when it is quite cold, it will turn out and cut as close

as a cheese ; you may add salt and vinegar to some of the liquor it was boiled in, and keep it in that pickle : It is eat with vinegar and mustard, and is better than brawn, if the head you make it of be large and fat.

140. *To make Ketchup.*

Take large mushrooms, bruise them all to pieces with your hands, and put them into a pot with some salt ; let them stand two or three days, stirring them five or six times a-day ; then put it in a sauce-pan, and let it boil for about a quarter of an hour, then strain it and set it to boil again ; skim it well, then add the whole pepper, long ditto, mace, cloves, and nutmeg, and a bit of horse radish, garlick and shalots peeled ; let it boil upon a slow fire till it waste one quarter away ; then strain it off and let it stand two or three days, and bottle it up ; you must proportion your ingredients to your quantity of liquor ; let it be well tasted and not too salt : If it is right made, it will keep for three or four years you must not wash or peel your mushrooms, only bruise them ; a spoonful of this is good for all brown sauces.

141. *Ketchup, another way.*

Split your mushrooms in four or five parts; lay them in a cask with a handful of bay salt between every layer; let them lie for three or four days, stirring them with your hand every day till they are soft; then strain them off into a pot and set it on the coals; let it gently boil, when any scum rises, take it off very clean; set it to cool till the sediment falls, then pour off all the clear, and set it on the fire with cloves, mace, and a handful of white pepper; let it boil gently till it tastes well of the spice; when cold, bottle it up with the spice.

142. *A Cheap Pudding.*

Boil a pint of new milk, in which stir two spoonfuls of flour, give it a boil, and add a quarter of a pound of butter; when pretty cool, put in five eggs, the grate of a lemon, and sugar to your taste; half an hour will bake it.

143. *To make Minced Pyes.*

A pound of hard apples cut small, a pound

of currants, half a pound of beef-suet, half a pound shred raisins, three quarters of a pound of sugar, a quarter of an ounce of cinnamon, a dram of mace, a quarter of a pint of white wine, a little brandy, the juice and the rind of a lemon grated, and what sweet meats you please.

144. *To make Grape Wine.*

Take a quart of juice, put two quarts of water and three pounds of sugar; tun it up and let it stand bunged till the fermentation is over; when it has been in the vessel three months, draw it off into another vessel for three months more; then bottle it, but do not put your corks too hard in at first.

145. *To pickle Mushrooms brown.*

Wash them singly with a bit of flannel; but don't put them in water; lay your mushrooms in a broad pan; sprinkle a little salt between every layer; let them stand till next day; put them in a stew-pan with mace, cloves and ginger; stew them in their own liquor till it is quite dried up; then put as

much crab vinegar as will cover them; boil and skim them clean, and bottle them up for use.

146. *To make little Plumbcakes.*

Take two pound of flour well dried and sifted, a pound of sugar beat and sifted, mix these together, and rub into it with your hands a pound of butter; add to these five or six eggs well beat; when all is well mixed, put to it a pound and a quarter of currants, drop them on tin plates; bake them in a quick oven; when they are brown they are enough. They are very good without currants.

147. *To make an Apple-Pudding.*

Take a pound and a half of the softest apples you can get, pare and boil them as you do for sauce, and rub them through a callender; then put a fourth part the quantity of grated bread, half a pound of melted butter, nine eggs, but only four of the whites, well beaten, half a nutmeg, and sweeten it to your taste; put crust round the dish and

butter the pan; set in a quick oven; one half hour will bake it.

148. *To Hash a Calf's Head.*

Boil the calf's head three quarters of an hour without cloth, in as small a quantity of water as will do it; then cut in thin slices and put it in a stew-pan, with some of the liquor that it has boiled in, and let it stew an hour and a half, adding some walnut and some nutmegs pickle or vinegar, a little ketchup and salt to your taste: Thicken it well with flour and butter, and garnish it with forcemeat-balls and fried bacon.

149. *To Preserve Oranges.*

Take the fairest oranges, lay them in water for eight days, and change the water every day; cut the rind neatly up and down, boil them in water till they sink, and change the water every quarter of an hour; to every pound of oranges, give a pound of sugar, and half a pint (gill) of the same water you boiled them in last; make your syrup, and put in your oranges; let them boil a little; then

take them out, and boil your syrup a little longer before you put it to your oranges; and in a fortnight you must boil your syrup again, and add a little more sugar.

150. *To Pickle and make Hams.*

To six Scots pints of water, add a pound of bay salt, four pounds of white salt, six ounces of best saltpetre, two pound of brown sugar; beat all well together, and so in proportion to make as much liquor as will cover the hams; stirring the brine and turning them every day and let them ly for three weeks; then smoke them in a chimney where only wood is burnt for a fortnight, and then hang them up in a dry place.

157. *To Pickle Girkins.*

Gather them when they are dry in the middle of the day; put them into a stone jar and make a brine of salt and water strong enough to bear an egg, and pour it hot upon them; tie flannel upon the pot and set it bye for 24 hours; then drain and dry your girkins well from the salt and water, and

put them into your jar again ; take some good vinegar, a little sugar, a little mace, whole pepper, a little salt, make it boil, and pour it boiling hot upon your girkins; stop the pot close with a woollen cloth, and wrap the pot round in an old woollen blanket, and set it bye till next day, and they will be as green as grass. If your girkins are large, and not quite green, you may boil and pour the pickle upon them once more; but let it be a week or ten days after the first, then tie them down with leather ; French beans are done in the same way ; girkins, beans, and all pickles, must be done as soon as they are gathered, for they spoil by laying.

152. *To make a Bread Pudding for Baking.*

Take a pound and a little more of bread grated ; half a pint of milk and half a pound of butter melted together and poured upon the bread ; cover it down for some time ; then take a pound of currants, eight eggs, four of the whites only, sweeten it to your taste ; mix all well together ; put it in the oven, and an hour will bake it.

153. *To make Apricot Dumplings.*

Pare your apricots, but do not stone them, roll them in paste as you do apples for dumplings; three quarters of an hour will boil them; serve them with butter and sugar in a sauce-boat, and sift them over with fine sugar; for the crust three quarters of a pound of butter, a pound of flour, one egg; make it in a paste with cold water.

154. *To make Compots of Apricots.*

Take your apricots, pare and stone them; throw a quarter of their weight of sugar over them to keep their colour; then take a pound of loaf sugar and three quarters of a pint of water; boil and skim it for about ten minutes; set it bye till cold, then put in your apricots, and set them on the fire to stew; keep them turning, and when you see any of them look clear and are tender, take them out and lay them on a China dish till the whole are done; boil the syrup a few minutes after; strain and put it over your apricots, and lay a paper over them, send them in in plate saucers: If you keep them, you must

just scald them when you see they want it; but do not let them boil; you may make tarts of them also.

155. *An admirable Potatoe-Pudding.*

Take two pounds of white potatoes, boil and peel them, and beat them in a mortar, so small as not to discover what they are; then take half a pound of butter and mix it with the yolks of eight eggs, and the whites of three; beat them very well, and mix in a pint of cream and half, a pint of sack, a pound of refined sugar, a little salt and spice, and bake it.

156. *Gooseberry Fool.*

Take a quart of gooseberries and scald them tender, and drain them from the water through a callander, and squeezed with a spoon; then take a quart or three pints of new cream, and six eggs, yolks and whites well beaten, and put to the cream, and a small nutmeg into it; and mix some orange flour water and sugar to your taste; set it all over a gentle fire, and stir it till you see

it of a good thickness; then take it off and cool it a little, and put it into your white earthen cream dishes, and serve it when cold.

157. *To dry Plumbs.*

Take half the weight of the plumbs in sugar; boil it to a syrup not too thick; slit your plumbs down the seam, and put them into this syrup; set them on the fire, and keep them scalding hot till they are tender; and be sure to let the syrup cover them, that they may keep their colour; let them lie a day in this syrup, then make a thick syrup of near the weight of sugar boiled almost to a candy; when it is cold, drain your plumbs out of the first syrup, and put them into this; they must be covered also with the syrup and set on the fire to scald till they look clear; set them by for three days in the last syrup; these lay together on brass plates, and dry them in the sun or your stove, turning them often; if green they must be first rubbed in salt and scalded green as green apricots.

158. *To make Mackarons.*

Blanch and beat your almonds with orange flour water; to every pound of almonds, put a pound of fine sugar, and the white of three large eggs beat to froth; put all to the almonds, and beat all together very well in a mortar; when it is quite small, make it scalding hot in your preserving pan, then drop it on water paper, and bake on sheets of tin; be sure the oven be scorching.

159. *To make Marmalade of ripe Apricots.*

Pare, stone, and cut your apricots into thin slices; then to a pound of fruit, put a pound of double refined sugar and a quarter of a pint of strong cooling liquor; boil it as fast as you can, and when the fruit is tender and clean from the scum, which you are carefully to take off, set it off the fire and break such pieces as you think too bigg; then fill your glasses and pots, and paper it when cold.

160. *To dry Cherries.*

To every pound of cherries stoned, add

one pound of double-refined sugar; put the cherries into a preserving pan with a very little water; make both just scalding hot; take them both immediately out of the liquor and dry them; then put them into the pan again, strewing the sugar between every layer of cherries; let it stand to melt, then set them on the fire and make them scalding hot as before, which must be done twice or thrice with sugar; then drain them from this syrup and lay them singly to dry in the sun or your stove; when they are dry, throw them in a bason of cold water and dry them in a cloth; set them once more into the hot sun, and keep them all the year in a dry place: This is not only the best way to give them a good taste, but also colour and plumpness.

161. *To make Lemon Puffs.*

To a pound of double refined sugar, finely beat and sifted, take the juice of two lemons; beat them together in a bowl, and as you beat them, put in the white of an egg, first well beat to a high froth till it is as white as snow; when you have beat all

together for some time, and put in the quantity of eggs you design, which must be three at least to every pound of sugar, then add the rind of two fair lemons grated; beat it till all is well mixed; sift your papers with sugar, and drop on the puffs in small drops; you may add any perfume you like best; but they are very good without it.

162. *A Rice Pudding.*

Grind or beat half a pound of rice to flour; mix it by degrees with three pints of milk, and thicken it over the fire with care, for fear of burning it, till it is like a hasty pudding; when it so thick, pour it out and let it stand to cool; put to it nine eggs, with only half the whites, three or four spoonfuls of orange flour water, melt half a pound of butter, and sweeten it to your taste; add sweet meats if you please.

163. *An Almond Pudding.*

Boil a quart of cream, and when it is cold, add to it the whites of seven eggs, new laid, that they may be beat to a froth;

blanch five ounces of almonds, and beat them small with a little orange flour water, then mix them with your cream and whites of eggs; make it pretty sweet with fine powdered sugar; then lay on the top some slices of oranges, lemon and citron peel neatly cut; take care to bake it in a cool oven, for when the crust is baked it is enough; you are to lay a thin crust in the dish before you pour it in, and garnish the brim with the same: This is as delicate a pudding as can be made, and not very expensive.

164. *To Pickle Mackarel, called Caveach.*

Cut your mackarel into slices, by dividing one into five or six pieces; to six large mackarels, you may add one ounce of beaten pepper, three large nutmegs, a little mace, and a handful of salt; mix your salt and beaten spices together, and make two or three holes in each piece, and throw the seasoning into each piece with your finger, rub the pieces all over with your seasoning; fry them brown in oil; let them stand till they are cold, then put them into vinegar

and cover them well with it ; they will keep a great while, well covered, and are delicious.

165. *To preserve Cherries.*

Take a pound of cherries after they are picked and stoned ; put a quarter of a pint of the juice of white currants first infused and put through a jelly bag ; the weight of both liquor and cherries of double refined sugar ; sift your sugar, and strew it as you put it into a preserving pan ; boil it and skim it till the cherries look clear from the scum ; then put them into your glasses ; some put them into gooseberry liquor so strained ; but currants is better, if they are white and full ripe.

166. *White Lemon Cream.*

Take almost a pint of water and the whites of nine eggs very well beaten, and the juice of four lemons, or five, if they are not large ; then strain it through a jelly bag, and put to it half a pound of double refined sugar beat and sifted ; set it on a soft fire and keep it

constantly stirring one way, till it is as thick as jelly, then pour it out quick.

167. *To make Apricot Chips.*

Pare your apricots and part them in the middle; take out the stones and cut them cross-ways pretty thin; strew a little sugar over them, beaten and sifted; then set them on the fire and let them stew gently a quarter of an hour; take them off, cover them up, and set them by till next day, then set them on the fire as long as before; take them out one by one and lay them on a sieve, and strew sugar on the sieve and over them; place them in the sun or a cool oven, turning them often till dry; and then put them into boxes.

168. *To make Conserve of Roses.*

Take rose-buds and pick them, and cut the white part from the red, and put them through a sieve to take out the seeds, then weigh them, and to every pound of roses take two pound and a half of loaf sugar; beat the flowers very fine in a stone mortar,

then put the sugar by degrees to them, and beat them well till they are well incorporated together; then put it into jelly pots, and tie them over with paper, and over that leather, and it will keep for years.

169. *To preserve Raspberries.*

Take the juice of red and white raspberries (if you have no white raspberries, use codlin jelly); you must pick the good fruit from the bad; put a pint and a half of the juice to two pounds of sugar; let it boil, skim it, then put in three quarters of a pound large raspberries; let them boil very fast till they are jelly and very clear; don't take them off the fire, for that will make them hard; a quarter of an hour will do them after they begin to boil fast; then put them in pots or glasses; put the raspberries in first, then strain the jelly from the seeds, and put it to the raspberries; when they begin to cool, stir them that they may not all ly on the tops of the glasses; and when they are cold, lay paper close to them; first wet the papers, then dry them in a cloth.

170. *To make Cold Cream.*

Take one ounce of spermaceti, two ounces of virgin wax, half a pint of trotter oil, a pint of rose water, 6d. worth of essence of lemon; mix the spermaceti and virgin wax with a little of the trotter oil by themselves; then pour it into a bason warmed with water, and and beat it for three hours, putting in a spoonful at a time of rose water and essence of lemon, and the rest of the trotter oil, and it will soon be fine pomatum.

171. *Another way.*

Take of the best white wax half a cake, best oil of sweet almonds, half a pint; melt them together in a very clean pan over a clear slow fire; when melted, throw the whole into a large bason full of cold water, and beat about briskly with a silver spoon for half an hour; change this water, and when the fresh is put on, beat it again for the same time: This water is then to be poured off, and a quart of the best rose water added in place of the above; it will be necessary to keep this continually heating for at least an

hour longer, when it is to be put into jelly pots or tea-cups, so as not to fill them quite full; over the top pour in a little fresh rose water, and tie them over close with paper; it will keep in a dry place a considerable time.

172. *To Stew Apples.*

Take a quart of water and a pound of double-refined sugar; beat it fine and skim it, and put into it a pound of the largest and clearest pippins pared, cut in halves and coared; let them boil, covered with a continual froth, till they are as tender and clear as possible; then put in the juice of two lemons and a little peel cut like threads, then put them in the China dishes you mean to serve them in; they should be done two hours before used.

173. *For a Cough.*

Take three quarts of spring water, and put it in a large pipkin with a calf's foot and four spoonfuls of barley, and a handful of dried poppies; boil them together till one quart be consumed; then strain it out and

add a little cinnamon and a pint of milk, and sweeten it to your taste with loaf sugar; warm it a little, and drink a half a pint as often as you please.

174. *A never failing Receipt for an Ague.*

Take common allum and nutmegs, of each an equal quantity, and beat them to a powder, take for a grown-up person as much as will ly upon a halfpenny; for a child, as much as will lay upon a shilling; let them take it six or eight hours before the fit comes on, in a spoonful or two of warm ale or white wine whey; let them drink a pint of ale or white wine whey after it, then go directly to bed; it must be continued for three dozes at the usual time as above, going directly to bed: Beer is full as good as wine for those who like malt liquor.

175. *To make best Mint Water.*

When you have drawn one bottle, put it in upon a fresh still, and do so till it is drawn three times over, then to every quart of mint water put a quart of sack and two nutmegs,

two quarts of each fill the still; the still must be pasted up.

176. *Orange or Lemon Pudding.*

Pare an orange or lemon very thin, and boil it in several waters to take out the bitterness; then beat it very fine in a mortar, and add to it a quarter of a pound of sweet butter, and as much fine sugar, with the yolks of six eggs; when they are well mixed put it in a dish with a little paste under it; it is quickly baked; you may cross-bar it with puff paste.

177. *To Pickle Currants.*

Take them ripe and dry; make a brine of vinegar and salt, boil it, and when cold, put in your currants, and tie them close.

178. *Eye Water.*

Take white vitriol and bay salt one ounce; decrepitate them together till the detonations are over, then pour upon them in an earthen pot one quart of boiling water; stir them

together, and let them stand for some hours; a various sikin will fix upon the surface of the water, which carefully filter, and put the rest in a phial for use.

179. *To Stew Pippins.*

Pare them and nicely scrap out the coar with a very small scoop, throw them into water to preserve their colour; to a pound of pippins thus scouped, take half a pound of double-refined sugar and one pint of water, boil and scum the syrup before you put in your pippins; let them boil apace to make them clear, and when they are so, put in a bit of lemon peel, and the juice of a lemon to your taste.

180. *Bambard Apples.*

Pare your apples and scrape them; fill them full with buttered quince or marmalade, roll them up in hot paste; cut slits off puff paste and roll round them, to your fancy; bake them in an oven hot enough for tarts; when baked, serve them to table with melted butter, and sugar and sack.

181. *To make Sago Pudding, or Cream Pudding.*

Take four spoonfuls of sago boiled in a quart of milk or cream, six eggs, half the whites, sugar to your taste; half an hour will bake it for cream; for glasses, two or three eggs will do.

182. *To make Orange Custard.*

Take the yolks of 12 eggs, beat a little, then put to them a pint of cream; beat them very well together, then take the juice of two Seville oranges, and put it in a sauce-pan and sweeten it to your taste; then let it boil up; strain it and let it stand till it is cold, then mix it altogether with the eggs and cream, and put it in on a clear fire that is quick, and keep it stirring one way till it is thick, then pound it out, stir it till cold; serve it up in China dishes, cups, or glasses.

183. *Fricassee of Chickens.*

Take two chickens, cut them up and joint them; put them in spring water; leave them

in it for some time, and wash them well; dry them in a clean napkin, then put them in a stew-pan with a quarter of a pound of fresh butter; stew them on a brisk fire with a little flour; moisten them with a little broth; let them boil for a quarter an hour, then put in the yolks of four eggs well beaten with a little cream and a little parsley minched small, and some lemon juice; serve it hot with sippets.

184. *Rice Soup.*

Put down two ounces of rice in five pints of water, with two onions, some pepper, and salt to your taste, a little bit of lemon peel, two ounces of butter, and let it boil until the rice is done enough; have ready the yolks of two eggs beat to a cream, and mix them with the soup as soon as it is taken off the fire; some like a few drops of lemon juice; a little veal or fowl will much improve it, if boiled with the rice before the eggs are added.

185. *Pancakes, or Quire of Paper.*

A pint of cream, eight eggs, but half the

whites; three spoonfuls of fine flour, three spoonfuls of sack, and one of orange-flour water; a little nutmeg and sugar; one quarter of a pound of butter melted in the cream; mix all well together, butter your pan for the first pan-cake; run them as thin as possible to be whole; they must be just coloured; lay them as even as you can, and strew sugar between them; this quantity will make twenty.

186. *To make Shrub.*

Take three pints of brandy and six lemons; put in the peels, and juice and pulp, but not the white rind; let it stand a week, then take three pints of water, one pound of loaf sugar, and the white of one egg, and boil it half an hour; skim it and let it stand till cold, then strain the brandy from the lemons and put it together, filter it and then bottle it; the longer you keep it the better it will drink.

187. *To Boil Rice for Curry.*

Put two quarts of water to a pint of rice, let it boil till it is tender, then throw in a

spoonful of salt, turn it into a cullendar, throw cold water over it, put it in a pan over the fire to dry ; serve it in a dish by itself.

188. *Matlot of Eels.*

Take French white wine and water ; quantities enough to cover your fish, which must be skinned and cut in pieces of two inches long ; add to this a pound of onions put in whole, some salt, mace, and whole pepper ; stew it over a slow fire, and thicken it well with a bit of butter rolled in flour ; take out the onions, and have ready boiled at least 16 very small onions, which put to the eels, and same toss altogether, and serve it with fried bread stuck here and there in the dish.

189. *Stuffing for a Turkey.*

Take the liver, a little scraped ham or bacon, some parsley, onions, shallot, salt, pepper, herbs, all-spice, mushrooms and truffles and some butter ; mince all well ; take care when the Turkey is done to have good gravy in the dish ; this stuffing, with a small

bit of garlick is good likewise for a goose fried.

190. *An Oyster Soup.*

Take four large onions, cut them small, and put them into a sauce-pan with five pints of water; when boiled tender, strain off the water into a stew pan; dry the onions and fry them very brown, then put them into the water, with mace, cloves, salt, and nutmeg sufficient to season it; half a hundred of oysters, half a pound of butter, and some crumbs of bread to thicken it; if you have vermesselly, it is better than bread; also a few mushrooms, if you have them, give it a good flavour; a quarter of an hour is enough for it to boil, after all the ingredients are mixed.

191. *Queen's Blood.*

Half a pint of mushrooms pickled, half a pint of walnut ditto, six large anchovies pounded, three cloves of garlick ditto, a table spoonful of mushroom powder, a tea spoonful of Cayenne pepper; a small quantity of

this gives any strong sauce an agreeable flavour.

192. *To make Almond Wafers.*

Take half a pound of sweet almonds, blanch them and pound them, put in two spoonfuls of rose-water, then beat the whites of two eggs to a froth and put into your almonds, and then a little of your white of eggs, till all is in; then strew over it half a spoonful of flour, and half a pound of dried and sifted double refined-sugar; mix all into a paste, then lay the wafers; sift a little sugar over them, and bake them in a slow oven.

193. *Sauce for Fish.*

Take three anchovies, split, bone, and wash them; put them down with a spoonful of vinegar, and let them stew till the anchovies are dissolved; then add three spoonfuls of very strong gravy and shallot, and if you like it, a little ketchup; add a quantity of good melted butter, and serve it very hot.

194. *Norfolk Punch.*

Take the peels of six oranges and six lemons, infuse them 24 hours in four quarts of brandy close stopt; boil six quarts of water and three pounds of sugar for a quarter of an hour; clarify it with the whites of six eggs; when cold, add the juice of 24 oranges and five lemons to every gallon of brandy; strain the peels, and put together the liquor into a vessel close stopt; when fine, which will be six weeks, bottle it for drinking.

195. *Paste Royal.*

To one pound of flour, three quarters of a pound of butter, and two ounces of sugar grated, rub the butter very well into the flour, wet it with the yolk of an egg well beat, and three spoonfuls of water, then roll it; this is fit for tarts or tartletts-try'd.

196. *Italian Soup.*

Take a pint of young pease, the hearts of six lettuces and six cucumbers, pare and cut them the long way, a small onion and some

sweet herbs, salt and pepper, three ounces of butter, boil it exceedingly slow for two hours; boil a pint of old pease in three pints of water; pulp them and thicken the water they are boiled in with the pulps, then heat it altogether; towards the end of the stewing put in a sprig of mint; if the mint stews too long, it will turn the soup black; and if the pease and herbs are stewed in two much butter, it will swim at the top.

197. *To pot Mackarel.*

Take the freshest mackarel, gut and clean them, and take off the heads and tails; lay them in common salt for four hours to stiffen them; wipe them dry and lay a layer of them in a baking dish or pan, and slice onions over them, all-spice and a good deal of white mustard seeds, then another layer of mackarel, onion, spice, and mustard seeds, as before, and so on till the pan is full; cover them with good vinegar and put a brown crust over them, and bake them four hours; they will keep three months.

198. *Fricassee of Mushrooms.*

Get your stew-pan; lay at the bottom, a couple of thin slices of mutton; lay over them your mushrooms, with a good deal of salt, white pepper, and a whole onion; cover the stew-pan close, and let them stew in their own liquor till they are done enough; then take the mushrooms out and lay them by themselves on a clean dish; strain the liquor, and put it again into the stew-pan; and when it is warm, put in the yolks of two eggs beat to a cream; and add a tea-cupful of cream; put them to the liquor to thicken it, and when the liquor is near thick enough, toss in your mushrooms, and keep them shaking over the fire till they are warm enough to dish.

199. *Spanish Flummery.*

Break half an ounce of isinglass in small pieces, dissolve it in half a pint of boiling water, when it is cold, put into half a pint of small white wine the yolks of four eggs well beaten, the peel of one lemon and the juice of two; sweeten it to your taste; give it a boil, then run it through a flannel bag,

and stir it till it is near cold, then put it into your cups or moulds, when quite cold turn it out.

200. *To preserve Peaches and Apricots in Brandy.*

Take the peaches or apricots when they are just on the turning to ripe ; take double their weight of fine loaf sugar ; boil the sugar to a clear syrup, then put in the peaches and give them one simmer on a slow fire ; take them up and spread them from each other and let them cool, and do the same thing a second and third time ; boil the syrup till it is very clear, then take it up, and when cold, mix it with the same quantity of good brandy ; then put up the peaches in proper pots, and cover them with a mixture of syrup and brandy ; when cold, close it up.

201. *To make Apricot or Almond Puffs.*

Take eight ounces of apricot kernels, if they cannot be had, bitter almonds will do as well, blanch and beat them very fine with a little orange-flour water ; mix the whites

of three eggs well beaten, and add to them two pounds of single refined sugar, finely beaten and sifted; work altogether until it be like a paste, then lay it on round bits of tin flavoured; set them in an oven that is not too hot; they will puff up and soon be baked.

202. *To make Lemon Cheese-Cakes.*

Take the peel of two large lemons, boil it very tender, then pound it in a mortar with a quarter of a pound of loaf sugar, the yolks of six eggs and half a pound of fresh butter; pound and mix all well together; fill your patty pans but half full. Orange cheese cakes are done the same way, only you must boil the peel in two or three waters to take out the bitterness.

203. *To make Almond Cakes.*

Take a pound of almonds, blanch and beat them very fine with a little orange-flour water; then beat three eggs, with two whites, and add to them a pound of sugar sifted; put in your almonds and beat all together very well; butter the sheets of white paper, and

lay your cakes in what form you please and bake them; you may perfume them if you please; bake them in a cool oven.

204. *The Army Receipt for perpetual Yeast, from an Army Commissary.*

Thicken two quarts of pure spring or river water, (the purity of the water is an object of some importance), with the finest flour, until it shall be of the thickness of common water gruel, then boil it half an hour, stirring it frequently, and afterwards add to it half a pound of brown sugar; when this mixture is almost cold or nearly about milk warm; pour it into a large jug, upon four spoonfuls of good barm or yeast; shake them well together, and let the jug with this mixture stand uncovered a whole day or 24 hours before the fire, in order to ferment; the fermentation will throw up a thin liquor to the top, which must be carefully poured off; shake the remainder and cork it up for use; a gill and a half is sufficient to ferment a peck loaf; four spoonfuls of this artificial yeast will make a fresh quantity, and so on in succession.

N. B. This yeast has been repeatedly tried, and makes very good bread, and although not quite so light as from fresh yeast, it by no means renders the bread heavy or sour.

205. *A good Cheese-Cake with Curd.*

Take one pound and a half of cheese curd; put in ten ounces of butter; beat both in a mortar till they look like butter, then add a quarter of a pound of almonds beat with a little orange-flour water and a little cream; beat altogether a quarter of an hour; bake them in a puff crust and in a quick oven.

206. *Elder Wine.*

To every gallon of water put five pounds of raisins, the water being first boiled and cold again; let it stand 14 days, stirring it very well every day, then turn it; to every three gallons of wine put two pints of flowers and one pint of blackberry juice; fill it up in this manner till the vessel is full; if it does not work of itself in about four hours, put in a little toasted bread spread thick with yeast; keep filling it up every day as long as it works;

when it has done, stop it up close; it will be fine in about three months.

207. *Veal Collops Cluney.*

Make some very good gravy of veal, and a bit of bacon or ham; add a pint of good cream, a little anchovy liquor, some mushroom powder, a little Cayenne pepper; thicken them well with flour and butter mixed; boil them slowly, then lay in the collops and stew all together, but don't let them boil; the veal is the better of having been boiled before: you may put in some mushrooms, but not pickled.

208. *Chicken-Pye.*

Take eight small chickens, forced-meat made of half a pound of fowls livers, the breast of a fowl and some veal, a bit of ham, salt, pepper, and anchovies, a little all-spice, Cayenne pepper, mace, the yolks of three eggs, and some fresh net or lard; all these must be pounded very fine in a mortar, then stuff the chickens quite full, and put them close in the pye with forced-meat over and

under them ; divide the trifles and put them into the force-meat, (if you can get woodcocks they are better than chickens, and put the livers and hearts in the force-meat, is sufficient), the different materials should always be proportioned to the size of the pye and the number of the birds ; the trifles should be prepared by boiling them in white wine ; substitute veal liver, if you have no fowl.

209. *Buttered Chickens.*

Take two or three chickens according to the size of your dish, scald, skin, and split them down the back, and cut them in four quarters ; lay them in milk and water for half an hour, then take as much water as will cover them ; put them down in a sauce-pan, and when the water boils, put in your chickens with a little parsley, an onion, some cloves and a little salt ; let them boil a quarter of an hour, then take them out of the water, and take a little of the sauce and liquor, a quarter of a pound of butter ; then grate a little nutmeg and a little pounded lemon-peel ; add to it three spoonfuls of sweet cream,

two yolks of eggs mixed with your butter; put in your chickens, and give them a boil together; season it to your taste; you must garnish it with a little lemon-peel.

210. *Onion Soup.*

Peel and cut twenty onions, fry them in butter in the stew-pan till they are tender; add two quarts of boiling water, a little pepper and salt, and thicken it with flour.

211. *To Stew Spinnage and Sorrel.*

Take spinnage and sorrel, a large handful of each, put them into a pan; they must be well pickled and washed; stew them on a slow fire in their own liquor for half an hour; add to them a quarter of a pound of fresh butter rolled in flour with a little pepper and salt; serve it with hard eggs cut in quarters.

212. *Oyster-Pye.*

Make a little tender forced-meat of a boiled flounder, some of the white under part of the oysters, crumbs of bread soaked in cream,

a little sweet herbs chopped fine, mince all together with the yolks of three or four raw eggs, season all with pepper, salt, and a little nutmeg, put a little butter in the forced-meat; then sheet a dish with puff paste; lay on your forced-meat, then lay on your oysters well cleansed and well blanched; season them with a little pepper and salt; lay rows of butter over them; cover your pye; so bake it, and when baked, pour in a little gravy and serve it.

213. *Pease Soup.*

Put in the pease either split or whole into your pan with cold water, some meat, three or four pound boiled down well with onions, cloves an ounce whole pepper and cellary, a good piece of lean and fat bacon, and some dry mint; then strain off your pease and broth of a pretty good thickness, then put it into your pot with some cut cellary, leeks, lettuces, and sorrel; stew all tender, and fry a little butter and flour, and add to it, which will keep the soup from separating; then dish it with pieces of bacon and bread fried, cut in slices and thrown into it; any kind of fresh meat will do.

214. *Lettuce Rolls.*

Take three hard eggs, some cold chickens or veal minched very small, some crumbs of bread, a little suet, pepper, and salt, a little onion, a sprig of winter savoy, a little lettuce chopped small; mix them together, lay them upon lettuce leaves dipt in water, which must be boiling, and fry them brown in drippings or lard.

215. *To Stew Red Cabbage.*

Cut the cabbage in quarters, take off all the outside leaves, cut it across very thin, put in a good lump of butter in your stew-pan over the fire; when melted, put in your cabbage with a piece of lean bacon stuck with five cloves, and a good large onion; season it it with a little pepper and salt, then stew it down tender over a slow fire; add a little broth to it when stewing, and no liquor remains; put in a little vinegar which will turn it of a fine red, and serve it up, garnished with sausages.

216. *Clouted Cream.*

Take a gallon of new milk or strippings, a quart of sweet cream; set it on the fire to scald, then pour it out on a bason or earthen pan, and let it stand till next day, then take it off with a skimmer and lay it on the dish you serve it on.

217. *Sealing Wax.*

Take half a pound Venice turpentine, half a pound of vermillion, six ounces of gum bensiman, powder half an ounce, and ten grains of musk mixed.

218. *Preserved Strawberries.*

After you have picked the fairest of your fruit, pick the refuse and boil them in as much water as will cover them; strain your liquor and weigh it, weigh your strawberries and sugar, dissolve the latter in your liquor and give it a boil; put in your fruit and boil them up as quick as possible; when the strawberries are clear they are enough; and when they are cool put them in your glasses.

N. B. A pound of sugar to a pound of fruit.

219. *To make Green Pease Soup.*

Take three pints of green pease, a bunch of sweet herbs, and an onion; boil them in three quarts of water till they are very tender; then rub them through a sieve, water and all, take a quarter of a pound of butter or rather more, in the frying-pan; boil it to a froth, then put to it a quart of the youngest pease, fry them tender; put to it two handfuls of the finest crumbs of bread, let them fry till they have sucked up all the butter; mix the strained soup with the butter in the pan, and let it get a good boil, then take out the bunch of herbs and the onion, and let it get a small handful of beets, some tops of leeks, sorrel, spinnage, spearment and cellery, cut small; let it boil till you think it is done enough; season it with spice and salt.

220. *Oyster Omelet.*

Take ten eggs, chop the whites of a quart

oysters, add salt, nutmeg, and parsley chopped small, mix all together, fry it brown with butter; turn it with a plate, serve it hot.

221. *Apple Pudding.*

Six apples pounded and grated, the yolks of five eggs and the whites of two, one quarter and half of melted butter; some lemon peel shred very fine sugar to your taste, and a small glass of white wine; put it in a dish with paste on it and bake it.

222. *To Bake Oysters.*

Put a little paste round the bottom of your dish, spread some fresh butter on it, then strew over it some crumbs of bread grated, and a very few shallots, cut very small; lay in as many oysters as the dish will hold, allowing a cover of same ingredients as were laid under the oysters; when that is on, put it in the oven till the crust at bottom is baked, the crumbs crisped, and the oysters done enough; an hour and three quarters in a quick oven will do it.

223. *A Receipt for Soup.* Mr Pope to Dean Swift.

Take a knuckle of veal,
You may buy it or steal;
In a stew-pan put it,
In few pieces cut it,
Salt, pepper, and mace,
And what's join'd to the * place, * *cellery.*
Must season the knuckle
And others herbs muckle;
That which killed † King Will, † *sorrel.*
And what never stands ‡ still; ‡ *time.*
Some sprigs from the bed
Where children are bred §: § *parsley.*
Thus much you will mend it
Both spinnage and endive,
And lettice and beet,
And marygold meet;
But no water at all,
For that makes things small;
Which lest it should happen,
A closs cover clap on.
Put your pot of Wood's || mettle, || *copper.*
In a boiling hot kettle:
And thus let it be,
About—let me see:—

Mark the doctrine I teach,
Thrice as long as you preach *. * 5 hours
So skimming the pot off,
Say the grace with your hat off,
And then with what rapture
Will it fill Dean and chapter.

224. *Inky Pinky.*

Boil carrots and cut them in slices, cut also cold roast beef; put these into a stew-pan with a large onion and strong gravy, and let it boil, then add a spoonful of vinegar, a little pepper; thicken it with butter rolled in flour; take out the onion, and serve it hot with sippets.

225. *Queen's Fish Sauce.*

Anchovy liquor and ketchup, of each two spoonfuls, two tea spoonfuls of Cayenne pepper, a clove of garlick skinned and left to soak two or three days, then strain it for use; a little of this in melted butter will make a very good sauce.

226. *To Pot Cheshire Cheese.*

Take three pounds of cheese, and pound it well in a mortar with half a pound of fresh butter in the beating; put in a noggen (gill) of rich sweet wine, a quarter of an ounce of mace finely powdered; when it is all extremely well mixed, press it very hard down in the potting pan, and cover it with clarified butter; this exceeds any cream cheese.

227. *To Dress Eggs.*

Break as many eggs as you choose to dress, put a little water to them; squeeze the juice of an orange in it; season them with a little salt, beat them together, and put in gravy; put your eggs in a pan, and keep them stirring as if they were cream, lest they should stick to the bottom; when done, serve them up hot.

228. *Chickens and Onions.*

Make some good brown gravy, thicken it with butter and flour pretty thick; truss your chickens to be like crammed fowl; fill

them with a stuffing made of suet and crumbs of bread, salt, pepper and nutmeg, and the yolk of an egg ; tie the chickens up at both ends, and fry them of a light brown, and then stew them in the gravy over a slow fire till they are tender, keeping them very close covered, have a good many small onions well boiled, and as white as possible ; a little before you serve the chickens, add the onions to the gravy ; give them a gentle boil together ; but take great care not to break the onions ; lay them round the chicken, and pour the gravy over them.

229. *To Dress Eggs.*

Boil four eggs hard, bruise the yolks, grated bread, salt, pepper, and mustard and butter ; make these into force-meat ; fill the white with it and fry them brown ; add fricassee sauce.

230. *To Dress Cold Fowl.*

Cut up the fowl, and beat two eggs, grate in a little nutmeg, add a little salt, chopped parsley and crumbs of bread, beat all well

together; dip each piece of the fowl in this butter, and have some drippings hot in the pan; fry them a good brown; have ready a little good gravy, thicken it with a little flour, and add a spoonful of ketchup; lay the fry in the dish, and pour the sauce over it; add mushrooms, if you please, and garnish it with lemon.

231. *Lord Berry Cakes.*

Half a pound of flour, five ounces of lump sugar pounded and sifted, half a pound sweet almonds blanched and pounded, two eggs, the bigness of a walnut of fresh butter; rub in the flour, mix all together, and roll them as pasted; cut it, with a tea cup that is large, into round cakes, and bake them on tin sheets.

232. *Fricandos of Veal.*

Cut your veal into small fricandos, and one large one for the middle; lard and put them into a stew-pan with some onions, mace, salt, and veal broth; there must be liquor enough to cover them; stew them gently;

when half done, turn them down on the other side, which is the larded side, and stew them till they are quite done; stew spinnage or sorrel, and put it under the fricandos in the dish; cover them with savory, jelly, or with mushroom sauce.

233. *Rammikens.*

Half a pound cheese scraped, half a pound of bread, three eggs, a quarter of a pound of cream, a quarter of a pound of butter, and a little salt; pound them all well together in a mortar, and put them in tin cups; a quarter of an hour will bake them.

234. *Turnip Soup.*

Take 12 turnips that are very large, and two heads of cabbage; cut the cabbage small, and slice the turnips, and four onions, fry the turnips and onions in sweet butter; put them down with the cabbage, some whole pepper, and all-spice, a large handful of rice, a bunch of sweet herbs and parsley; stew all together in eight quarts of water close covered, over a slow fire, till it comes to three

quarts ; add a little vermicelly stewed in other water ; pour the water from it ; strain your soup over it and give it a boil ; season it with a little salt, and serve it as hot as you can.

235. *Little Pastys.*

Take the kidney of veal cut fine with a slice of the fat ; the yolks of two hard eggs seasoned with a little nutmeg, and mix them all together, then roll it well in puff-paste ; make three of it, and fry them nicely in hogs lard or butter.

236. *To make English Champaigne.*

Put nine pounds of Lisbon sugar into three gallons of water ; boil the water and sugar half an hour ; skim it clean, then have one gallon of white currants picked, but not bruised ; pour the liquor boiling hot over them, and when it is cold, work it with half a pint of barm two days ; then pour it through a flannel or fine sieve ; put it into a vessel fit for it, with half an ounce of isinglass well bruised ; when done working, stop it close

for a month, then bottle it, and in every bottle put a small lump of double refined sugar; you may add to every ten gallons of the wine, one gallon strong Lisbon wine; and when bottling, add a tea-spoonful or two of brandy to each bottle.

237. *Orange Jelly.*

Grate the rinds of two China oranges, two Seville oranges, and two lemons; the rinds must be boiled to take out the bitter taste; take the juice of two China oranges, two Seville oranges, and three lemons; squeeze all together through a lawn sieve, mix the rinds with the juice; boil half a pound of double refined sugar in a quarter of a pint of of water, till it comes to almost a candy, then put the sugar in a bowl; when it is cold put the juice to it till it melts; put three ounces of isinglass to a full quart of water, and keep it on the fire to melt, then strain it; it must be strong enough to bind the juice to a jelly; mix all together, and stir it till it is almost cold, then fill your moulds or cups with it; when stiff enough, turn it out.

238. *Pan Puff.*

Pare one side of a small loaf, and cut it into round slices, put them into sugar and water, and sack, and lay them in a dish, then beat a spoonful of cream, the yolks of six eggs and a little sugar, dip the slices of bread into that, and fry them into clarified butter; and serve them up with grated sugar over them.

239. *Beef Tea.*

A pound of lean beef from the best part of the meat; cut it into the thinnest slices possibly you can; pick and cut all the fat strings and sinews, and put the meat in a sauce-pan with a quart of water, and boil it 15 minutes as fast as possible; put in a little mace and salt to your taste while it is boiling; take care it does not boil more than a quarter of an hour, then take it off and strain it.

240. *Sweet Herbs.*

A bunch of sweet herbs consists of lemon, thyme, parsley, onions, and winter savory.

241. *Lobster Sauce.*

Pound the spawn, either the inside or seeds, with a little butter pounded very fine ; put it in a stew-pan with some gravy or oyster liquor; mix it well together, then rub it through a sieve ; put into a stew-pan with one anchovy, your lobster tail and claws cut small, some butter and a little dust of flour, some whole pepper and nutmeg, and draw it up thick.

242. *To Stew Celery Brown.*

Cut your celery in pieces about an inch and half, wash it clean ; put some butter into a stew-pan ; set it over the fire, and when brown put in your celery ; let it fry in that till the liquor is quite clear, then shake in a little flour ; fry that a little, then add some good brown gravy, and let it stew till quite tender ; season it as you like.

243. *To preserve the Rind of Melons.*

Scrape the outside very gently ; throw it into cold water 24 hours, then take as much water as will sufficiently cover the melons ;

put as much lump sugar as will sweeten the water: make a rich syrup and put the melons into it, (till they are tender, then take it out) and boil it till it is clear; scrape the outside of a fair races of ginger into the syrup, with the juice of one lemon; when cold, put it up for use; put the ginger in the pot with it; you may pare some lemon peel very thin, and boil with it.

N. B. The thickest rough rind is the best.

244. *Eggs and Ham.*

Take lean of bacon or ham, mince it very small, season it with a little pepper, some hashed parsley and a spoonful of cream; put the whole together; make a thick pan-cake, and serve it up with thickened hot gravy.

245. *To Stew Mushrooms.*

Stew your mushrooms, and just boil them till they are tender, only with salt and their own liquor; when they are near done enough, add to them a little pepper and mace, and thicken them with flour and butter.

246. *Mock Turtle.*

Take a calf's head with the skin on it; let it be well boiled; cut off the skin slices, and put it down in the stew-pan, with the brains and a gill of oysters chopped small, and a pint of Madeira wine; some onions, sweet marjorum, winter savary, sage, thime, parsley, and some cloves, mace, well beaten, and a little salt; set it over a gentle stove, and let it stew till it is quite tender; have the lean part of the head boiled in liquor enough to cover it, and when it is boiled tender, strain the liquor into the stew-pan that the skin of the head is in; take the tongue and eyes, cut them small, and add them to the rest; put about a quarter of a pound of butter and some Cayenne pepper and two lemons sliced, and another half pint of Madeira; stir it well together, give it a boil, and serve it up with force-meat-balls and yolks of hard eggs.

247, *White Celery Sauce.*

When your celery is cleansed and cut in pieces about an inch long, boil it a little, then have ready some good clear broth made

beef, veal, or mutton ; put your scalded celery into a stew-pan ; put your broth to it with a bit of lean bacon, a blade of mace, one onion, a little butter worked in a little flour, a little pepper and salt ; stew it till your celery is quite tender, and when you are ready to serve it, add the yolk of one egg to keep it from looking greasy ; this sauce is proper for a boiled turkey, fowls, or for a dish by itself, with a few fried toasts round it.

248. *Lemon Sauce for Chickens.*

Melted butter, half a pint of cream, lemon peel cut very small, some pulp, and the livers bruised very small, with a bit of mace, boiled altogether and poured over the chickens.

249. *Irish Pickle for Salmon.*

Take one quart of vinegar, and one quart of white wine, and one half quart of water, a few bay leaves, and a little salt, pepper, mace, cloves, and ginger, and sliced horse-raddish ; boil these ; when cold, take out the

bay leaves and horse raddish, and pour it on the salmon.

250. *Turnip and Carrot Soup.*

Make your stock as usual for soups, then take some turnips, cut them in quarters or slice them thin; some carrots must be done the same way; put them together into a stew-pan with a lump of butter and two or three slices of ham or bacon, let them stew on a strong fire, then strain your stock, and add it to the roots, and let it boil as long as you think proper, then take two or three raw carrots, and grate them into the soup, add some parings of rolls of bread to thicken the soup; when it is boiled enough, strain it through a strainer and put it in a stew-pan, and add some cellery and a few turnips cut in small diamonds; serve it hot.

251. *Stewed Pears.*

Take a quarter of a hundred of the best baking pears; pare them and put them into a toss pan, and put in as much water as will cover them almost; add a pound of pow-

der-sugar to them, and sew them up in a clean bit of muslin like bag, a drachm of cochineal pounded fine, and a little bit of allum, and a small pinch of cream of tartar; put them in the pan with the pears, and cover them close, and set them on a slow fire, keep them so till they are tender, squeezing the muslin bag every now and then, when you dish them, stick a piece of citron in each pear.

252. *An Artichoke Pye.*

Take a dozen of artichokes bottoms boiled very tender; half a pound of currants well cleaned, half a pound of raisins slit and stoned, a nutmeg grated, a glass of brandy, some lemon-peel cut small, a lump of fresh butter, a quarter of a pound of fresh sugar; cover your pye with puff paste; half an hour will bake it; when done cut the cover in quarters, and pour in a caudle made of white-wine and the yolks of three eggs boiled very thick; strew a little sugar over it.

253. *To make Savory Balls.*

Take a quarter of a pound lean veal, and

same quantity of fat bacon and suet; chop them all together; then take some lemon-peel grated fine, some pepper and salt, and an egg; mix them altogether, and add as much crumbs of bread as will make them just stiff enough to roll; fry them in boiling fat.

254. *To make Lobster Sauce for keeping.*

Take the pea of four lobsters bruised and strained, one ounce white pepper, one of mace and one of cloves, all pounded very fine and put into two bottles of French white wine; it will keep for seven years.

255. *To Stew Chickens with Pease.*

Take three chickens, a quart of pease, the youngest that can be got, and three or four stalks of lettuces, some pepper and salt and a bit of butter; put them in a stew-pan very close that the steam may not escape; the slower it stews the better; it commonly takes an hour; shake the pan frequently, that the meat may not stick to it.

256. *To Stew a Breast of Veal.*

Take a breast of veal half roasted; have ready a quart of strong gravy, in which put two anchovies, and season it with pepper, salt, all-spice and mace; stew it slowly in this about two hours; when ready, thicken it with the yolks of two eggs, some lemon juice; take care the eggs be not curdled; force-meat balls, artichoke bottoms, and mushrooms, to be added; when the veal is near done, a few slices of lemon peel gives it an agreeable flavour.

257. *A Pellow.*

Take two fowls, season the inside with cloves, mace, pepper, and salt; put into a pot with a pound of rice and about five quarts of mutton broth seasoned to your taste, or any other broth that is whitish, not to discolour the rice, and a blade of mace, and cover the pot very close, that no steam may come out, and bake it in an oven; if the fowls are large, add more liquor about them, and if it be too thick, put some more of the broth to it; when done, pour the rice in the

dish and lay the fowls over it, and add the yolks of hard eggs and a piece of ham boiled; serve it up hot.

258. *To make Oyster Loaves.*

Blanch oysters sufficient for the loaves you intend to fill; baird and rinse them in their own liquor, and let it stand till it settles, then put in the clear part of the liquor to the oysters, and a little new butter rolled in flour, and keep it stirring on the fire for four minutes, till the sauce is of an equal thickness, then cut off the tops of the loaves; scoop the crumbs out of them, and fill them with the oysters without the sauce; put the top on the loaves again, and wet the loaves with a little of the sauce, and put them before the fire, or in a slow oven till they are thoroughly hot; fill them with the remainder of the liquor hot, and serve them up.

259. *Cellery Sauce.*

Take your cellery, and cut it in long pieces, and boil it till it is tender; put to it some strong gravy, half a pint of cream, half a

lemon, a little nutmeg, and thicken it with flour.

N. B. Stewed cellery is very good alone the same way, only omitting the cream.

260. *To Pickle Mushrooms White.*

Take the little buttons fresh pulled, and throw them in salt and water, and rub them out of that into milk and water, and with a bit of flannel, rub them till they are very white, then set some water and a little salt in it over the fire, and when it boils put in your mushrooms, and when they boil up again, drain them through a callander, and spread them over a clean cloth till they are cold; then pick the whitest and fairest and lay them on one side, and the worst on the other side; so put them into crochs with twenty-four blades of mace between every layer of mushrooms, and whole pepper and ginger the white sort; do this till the crochs be full; then set on three pints of new milk over the fire; and when they boil, pour a quart of white-wine vinegar into them, and when they turn a thick curd, strain off the whey, and boil the whey again and skim it; and

when it is cold, stir an ounce of the cream of tartar in it; let it stand till it settles, and pour the whey from it over the mushrooms till they are covered; put clean bladders over them, and let them stand six months, and pour off the pickle if you find the white turned yellow, then mix half white wine, and half vinegar; stir an ounce of the cream of tartar, and pour it off as you did the first, and put it over the mushrooms, then put a spoonful of sweet oil at the top of every croch and cover them close with a bladder and leather, and they will keep a long time; the smaller the crochs the better.

261. *For a Jaundice.*

A tea-cup near full of wood lice, and the cup filled up with wine; after it has lain a night, strain the wood lice through a cloth, wringing the cloth as hard as you can; give this quantity three times or three mornings fasting, and it will certainly effect a cure.

262. *To destroy Rats.*

An ounce of white arsenick, an ounce of flour, an ounce of sugar, finely powdered, an

ounce of butter; work it to a paste with the yolk of an egg, beat it up, drop on it a few drops of lintseed oil; lay on very small bits to chips, and put it in the rats holes and in their passages; take care that nothing else can get at it; lay but a small quantity on each chip, not more than the size of a pea; repeat it every fortnight or three weeks, till they are destroyed. This receipt is certainly good: Mrs Nugent tried it with very great success.

263. *To Pickle Mushrooms Brown.*

Take large mushrooms, peel them and put them down to stew on a very slow fire with rather more salt than for a fricassee, a few shalots peeled, a little mace, cloves, and pepper; let them be well stewed; when enough, add as much vinegar as will cover them, give them a boil or two, put them in a croch and cover them close for use.

264. *To Pickle Herring.*

Take the largest herrings you can procure, gut and clean without washing them, but dry

them in linen cloths; rub them with bay and common salt mixed, and let them ly two days till the blood and dross runs through them; shake them out of that, and rub them with saltpetre and the coursest of brown sugar, and let them ly for a fortnight in a covered vessel packed close; take them out of that and repack them with more sugar and salt-petre in a staunch cask for keeping.

265. *Powder.*

Take prepared coral, true bole and cream of tartar, each two drachms, vitriolated tartar, one drachm; mix all these together made into fine powder.

265. *Veal Collops.*

Make some very good gravy of veal and a bit of ham or bacon; strain it well, add a pint of good cream, a little anchovy liquor, some mushroom powder, a little nutmeg and a little Cayenne pepper; thicken it very well with flour and butter; boil it slowly, then lay in the collops, and stew it altogether, but don't let it boil; the veal may be boiled or

fried before; you may put in some mushrooms, but not pickled.

267. *Raspberry Vinegar.*

Fill your jar with raspberries, and cover them with vinegar; let it stand 24 hours, and drain it off and strain it; to every pint add one pound of sugar, put it in a jar, and set that in a pot on the fire till the vinegar has boiled some hours; take care to keep it close covered that no water from the pot gets in; the best way is to have hay about it; it must be covered with a bladder while in the warm bath; when cold, bottle it and cork it very close; when it begins to look tawny, it is done.

298. *To keep Mushrooms all the year without Pickling.*

Take the best kind of close mushrooms, clean them and throw them into salt and water as you clean them, then give them a boil in salt and water with a little pepper, a whole onion, and some all-spice, then take them out; keep them close covered in a cloth, and put them

them to dry; when they are cold, have ready a strong pickle of salt and water, pepper, all-spice, and an onion; when the pickle is boiled and cold, put your mushrooms into bottles with wide mouths; pour your pickle on them, cork them close, and lay them on the side of the bottles; let both mushrooms and pickle be quite cold before you put them into the bottles; they will make a white fricassee six months after being so prepared before you use them; steep them in milk and water, if for a fricassee; if for pickle, add vinegar.

269. *To make Lemon Sallad.*

Grate the peel of a lemon, and squeeze the juice into a dish; sweeten a pint of cream, boil it, and pour it hot upon the lemon, and let it stand till it be cold, without stirring it; if you choose, you may strew some sweet-meat over it.

270. *Sauce for Boiled Chickens.*

Take three cucumbers sliced, three lettuces boiled in salt and water, well drained;

stew them in gravy with a bit of onion shred small, till they are tender; just as you send it up; add two or three spoonfuls of thick cream, a bit of butter and a little lemon and salt.

271. *A good Sauce for Boiled Fowl.*

Two anchovies cut very small, parsley, onion and shalot cut small, some mustard, with a little pepper, a piece of lemon, a leaf or two of tarragon, or you may use tarragon vinegar.

272. *Dutch Fish Sauce.*

To a half pound of butter when melted, put in two yolks of eggs well beat, and a spoonful of elder vinegar.

275. *Icings for Cakes.*

For a large cake, put into a bason the white of two eggs, beat them very well to a froth, and put to them a quarter of a pound of sifted sugar, and an ounce or little more of fine powdered starch; beat them with a

whisk till it looks very white and thick, then draw your cake to the mouth of the oven, and lay on your icing with a clean knife, or bunch of feathers; let it stand till it is dry, but don't close your oven.

427. *Transparent Paste.*

Take half a pound of fine flour, and a quarter of a pound of fresh butter; rub the the flower and the butter very well, and strew amongst it an ounce of double refined sugar sifted fine; make it into a paste with two spoonfuls of sack or sweet wine, and one of orange-flour water; in the working, handle it as little as possible, and roll it in leads and bottoms for tarts; this paste can be rolled, so that if you roll it on printed paper, you can read through it; it must be baked in a very slow oven, as it must look white; it is only fit for sweet-meats; you must be careful in taking them out of the pans, to set them in the dish, as they are apt to break.

275. *Another Sauce for Boiled Chickens.*

Take four eggs boiled hard, the livers boiled

and trussed, some crumbs of bread, chives, parsley, nutmeg, pepper and last, to be mixed with a little cream or melted butter.

276. *To Stew Red Cabbage.*

Shred the cabbage very small; put in an onion, pepper, and salt, stir it over a slow fire in water and a slice of butter; keep it stirring a quarter of an hour, then put in three spoonfuls of vinegar.

277. *New Collodge Pudding.*

Take the crumbs of a twopenny loaf grated, half a pound of beef suet cut very fine, half a pound of currants, half an ounce of sweet meats cut very small, a quarter of a pound of sugar grated, two spoonfuls of sack, a nutmeg grated; add three eggs, and mix them all well together, and make them into what form you please about the size of a small egg; fry them in butter to a fine brown, and serve them up in the sauce of butter, sack, and sugar.

278. *Lemon Cream.*

Take three large lemons, pare the peel off them as thin as possible; steep it all night in a pint of cold spring water; strain it from the peel and squeeze in the juice; put five whites and four yolks of eggs; beat them well with a little of the water, then put it altogether and sweeten it to your taste; set it over a very slow fire, keep it stirring all one way till it becomes as thick as custard.

279. *Beef a-la-mode.*

Take a lump of beef-bone, lard it through with gross lard, season it with pepper, salt, nutmeg, mace, and sweet herbs, then let it stew till it is tender, and serve it up with smooth gravy morells, truffles.

N. B. It takes about five hours doing.

280. *Anchovy Toast.*

Take six or seven good anchovies, bone, skin, and dry them in a cloth, but not wash them, chop them very fine, then take an ounce of good fresh butter, and rub them

well together till they are of one colour; have ready some dry toasts, quite cold, cut into what shapes you please, and spread the anchovies thick on the toast.

281. *An Oyster Patties.*

Take one hundred of oysters, blanch and bard them; shred a handful of parsley small; two spoonfuls of grated bread, a quarter of a pound of butter, half a nutmeg, some pepper and anchovy chopped; mix all of them together, and it will be like a paste, then sheet a pan and lay in the botton half your mixture, then put in your oysters and the other half of your paste at the top, with two or three spoonfuls of the juice of a lemon; bake it half an hour in a gentle oven.

282. *To Stew Beef.*

Take a piece of brisket of beef, four large onions, four carrots, four quarts of water, a bunch of sweet herbs, a little whole pepper; let it stand five hours covered down over a slow fire; take some of the liquor, let it be cleansed from the fat and thickened with

flour and butter; add to this boiled carrots cut in slices, pickled cucumbers, and French beans; you may add walnut pickle, put your gravy that has been thickened, and your carrots, over the meat.

283. *Orange Fool.*

Take the juice of three Seville oranges and three eggs well beat, half a pint of cream, two ounces of sugar, a little cinnamon and nutmeg; mix all well together, and keep it stirring over a slow fire till it is thick, then put in a little piece of butter, and keep it stirring till it is cold.

284. *Fundo of Cheese.*

A quarter of a pound of Cheshire cheese, ditto Gloucester, and two table spoonfuls of mustard; beat all together in a mortar till fine.

285. *An Omilet.*

Break your eggs and squeeze the whites from the yolks; beat the white, then add the yolks with a little pepper, green onions

chopt fine, or a little shalot; shred some ham and mix all together; double it up like a turnover, and beat it in the dish; the inside should be liquid like the yolk of a poached egg; and a little gravy and Tarragan vinegar, is likewise good,

286. *Veal Steaks.*

Cut your steaks, and lay them to soak in vinegar and minced shalots for two or three hours, then take them out and fry them of a good brown; stew them in gravy, with a little of the vinegar they were soaked in; thicken the sauce and serve it up.

287. *Maccaroni Pudding.*

Boil two ounces of pipe or ribbon macaroni till tender; lay it in a dish with a crust round the edge; take a pint of good milk, the yolks of three eggs and a piece of cinnamon, sweeten it to your taste, boil it to a custard, pour it on your macaroni, and bake it about twenty minutes.

288. *Floating Island.*

Take half a pound of the pulps of roasted apples, and half a pound of white sugar pounded fine; put the apples to the sugar with the whites of four eggs; beat them with a whisk all together for an hour, till they come to a high froth, then put in cream, and gar- with sweet meats.

289. *To make a Buchanel.*

Take a handful of mushrooms and mince them quite small; put to them a little fresh butter, salt, and cream; set it upon the fire and stir it that it may not be thick; take the white of a fowl that has been roasted, mince it very fine; put it in the sauce and give it a warm.

N. B. You may make an excellent bu- chanel with a whiting or soal, done in the same manner.

290. *Fish Sauce.*

Dissolve three anchovies in a spoonful of vinegar; add a quarter of a pound of butter,

and half a spoonful of soy; let the butter only melt, keep it stirring and be careful not to leave it on the stove when you are dishing the fish, as it will oil, if you do.

291. *For a Cough.*

Take three large spoonfuls of malt that is brown, or more, to a quart of boiling water; let it stand all night, and take half a pint every morning sweetened with sugar-candy.

292. *To keep Codlings all the Year.*

Gather your white codlings about midsummer, and put them in a deep crock with a close mouth, and put some leaves of them in with them; pour boiling water over them; cover them and let them stand till cold; so pour the same water in your pot again, and when boiling hot put it upon them a second time and cover them, and then you will find they will peel; when they are cold, don't peel them, but put some of their leaves upon them, and if the water they are scalded in don't cover them, pour in as much water as will; tie the mouth of the crock over with a

bladder, and set it to cool for use all the year.

293. *To Pickle Red Cabbage.*

Take your cabbage and cut it across, and have it all in thin shavings and put it in a deep crock; pour boiling water upon it which will make it purple; let it stand covered till cold, then drain it well with a cloth from the water, and put it in a crock again, and lay whole pepper, cloves, and ginger between every layer; and cover them with vinegar, and it will turn a fine rose colour for garnish.

294. *Ragout of Cucumbers.*

Take two cucumbers and two onions, slice and fry them in a little butter, then drain them in a sieve, and put them into a sauce-pan; add six spoonfuls of strong gravy, two of white wine, and a blade of mace; let them stew five or six minutes, then take a piece of butter as big as walnut, roll in flour and shake them together, and when it is thick enough, dish it.

295. *Almond Cheese Cakes.*

Take a quarter of a pound of fresh butter and beat it to a cream, a quarter of a pound of sweet almonds blanched and beat up with a little orange-flour water; a quarter of a pound of sugar pounded fine, the yolks of three eggs, a lemon-peel, half-boiled tender and pounded, mix all these together, and put them into the paste which is to be made as follows: Take a pound of flour, and a pound of fresh butter, and divide each into three parts, then take one part of the butter and two of the flour, and rub them together till they are in a fine powder, then whet them with water into a paste; the remainder of the butter and flour roll in by degrees; put no more than the size of a walnut of your almond cheese-cakes in each patty, and don't press it down. This is a very good puff paste for every thing that requires that sort of paste.

296. *To Dress a Cod's Head.*

Take your cod's head, lay it on a pewter dish, pour boiling water on it till you find the black skin begins to break, then peel off

the black skin, and wash the head in clean cold water; boil it in cyder and water, put in a handful of salt into the water; if you observe this direction, the fish will cook very well; for the sauce, take four anchovies, a lemon sliced with the rind, half a pint of white wine, a nutmeg sliced, two shalots, a little mace, a pint of fresh oysters with the liquor, two spoonfuls of capers, some shred, some whole; stew all these together in the wine, and thicken it with the yolks of two eggs well beaten, then put in a pound of fresh butter thick drawn; put into the wine a little marjorum shred small; let your sauce be hot when you send it up; you must fry some of the tails if you have not the trip or small fish to put about it; garnish it with lemon and pickled horse raddish.

297. *To make Naples Biscuits.*

Take half a pound of fine flour, as much double-refined sugar finely beaten and sifted; add to them six eggs well beaten, (but leave out half the whites,) and a nutmeg grated; beat all together till a pretty thick paste, then lay them on whited brown paper;

sift sugar over them ; a slow oven will bake them.

298. *Pyramid of Cream.*

Sweeten and boil with a stick of cinnamon a quart of sweet cream ; when it boils take it off the fire ; when you have poured it into a bason that is broad, and perceive a thick skim come over it, scum it off and put it into a clean bason, and if another skim comes up, do the same ; but when no more comes, boil it again, and skim it off as before ; then put to your scum six spoonfuls of sack, the white of an egg, and a spoonful of orange-flour water ; whip it up till it rises in thick froth, so take the whips up with a spoon, and set it on the bottom of a sieve turned up in a dish till it be heaped on it, and the whips giving over rising ; let it lay on the sieve half an hour, then keep it high on a saucer broad at the bottom and narrow at the top like a pyramid, and strew small carraway or crinfitts of all colours over it, and serve it up as a desert.

299. *To Pickle Beet Root.*

Wash your beet root, but don't scrape or

cut; boil it as you would do a carrot, and so cut the outer skin off it with a coarse cloth; and slice it and put it into vinegar, with some whole-pepper and ginger; keep it for use.

300. *Crisped Almonds.*

Take a pound and a half of sugar, put it into a stew-pan with one pint of water to melt in, which being melted put it over the fire and let it boil; scum it till the sugar begins to be clear and candied; put in one pound of sweet almonds, and stir it continually with a wooden spoon or laddle till the sugar is pretty dry; stir it softly over a gentle fire till that sugar is melted again, and take it off the fire keeping it stirring; so that the almonds may well take the sugar, and be of a good colour.

301. *Apple Fretters.*

Stale small beer, a little salt, a little grated ginger and flour, not mixed thick, beat them well; in this batter dip the sliced apples; let them be fried in a great deal of liquor; beef drippings or hogs lard is best to fry them in.

302. *Dutch Sauce for Fish.*

Put a litttle vinegar and water into a stew-pan, or a little of the water that the fish is boiled in ; take and beat the yolks of two or three eggs, a little mace, a very small quantity of Cayenne pepper ; when you have very gently warmed it well, but not boiled, take it off and put in a lump of butter.

303. *The Marquis of Granby's Small Beer.*

Take two bushels of good malt well ground, one small peck of white oats, not malted, but ground and bruised, one small peck of wheat neither malted nor ground ; mask all these together ; let them stand four hours, draw off gently one London barrel of small beer, boil it half an hour with one pound of good hops : This drink will keep six years, and be fit to drink in six weeks ; if you drink it soon, a pound of hops is too much ; the malt must be well cleansed, and the rough part of the comings sifted quite away before it is ground ; do not grind the malt too fine ; this liquor when well made is equal to Champaigne.

304. *Beef Hash.*

Make a strong gravy, season it with pepper, salt, and all-spice; boil in it a clove or two of garlick or shalot, cut the beef in very thin slices, strain the gravy and put your meat in it; when it is boiling, chop savory pickles small and put in the pan, then let it stew but not boil, and shake the pan now and then before you put your meat to the gravy; you must drudge it well with crumbs of fine grated bread, lemon juice, or a spoonful of vinegar, as well as dried or pickled mushrooms; a shoulder of mutton half roasted and hashed in this way, is a fine dish with the blade bone boiled over it.

305. *A Harico of Mutton.*

Take a neck of mutton and cut it into cutlets; beat them and fry them; you must make your sauce thus: Brown a spoonful of flour in the bigness of an egg of butter, put in four shalots, a spoonful of capers, two anchovies, some parsley, all mixed very small together; add to it two or three pints of good gravy; let it boil till it becomes smooth and

of a moderate thickness, and when your cutlets are half fried, you must stew them in the sauce till they are done, you must add turnips and carrots cut small; boil it tenderly, and strain it off from the water, and stand to dry them; stew it altogether in the harico.

306. *To Green Codlins.*

When you use them, take out as many as you want, peel them, and put them in the preserving pan with a piece of lump sugar as bigg as an egg, throwing in a little salt; cover them with kail blades; set them over a fire till they almost boil, but not quite so; take them off, cover them, but so that no steam gets out; and when they are cold, they will be green.

307. *Cherry Brandy.*

Take eight quarts of brandy, and put it into a pitcher with ten pounds of black Morella cherries, five pounds of sugar double refined, four dozens of bitter almonds and one ounce of cinnamon; let them stand before a

fire for eight days, in which time shake it well every second day, and lay it by for use.

308. *Lemon Jelly.*

Take a pound of sugar and pound it, then wet it with half a pint of water and clarify it, then add to it a pint and half of water, the juice of six lemons and the rind of one, and boil them together; let them stand till cold, then take whites of six eggs and beat them up with a spoonful of water; after it is mixed together, thicken it over the fire, and strain it through a cloth or bag; it must not boil, but be kept stirring on the fire.

309. *Good Moulded Candles.*

To a stone of tallow, add two ounces of talk, and two ounces of salt prunella; render all together and skim it well.

310. *Veal Fricando glossed with Sorrel.*

Cut three or four large slices of a fillet of veal the long way of the grain, more than half an inch thick; lard one side very close

with some bacon, then put some veal broth into your stew-pan ; put your fricandos into the lard side downmost ; one onion stuck with four cloves, a blade of mace, season it moderately with pepper and salt, cover it down and set it a stewing over a slow fire ; they will take an hour and a half to stew ; when they are almost done, take them out of the pan ; strain the liquor through a fine hair sieve, scum off all the fat, and pour all the liquor back again into the stew-pan ; lay in the fricandos again, the lard side downwards; put them over cinders that they may stew gently till the liquor becomes of a fine brown jelly ; take care that they do not stick to the pan, but that the jelly sticks to the fricandos, then take them out on a dish, the larded side uppermost ; have ready about three handfuls of sorrel, give it a scald in boiling water, then drain and squeeze out all the water, chop it a little, and put it into the stew-pan the fricandos were done in, with a little gravy ; make it hot over the fire or stove ; season it as you like ; put it into your dish with your fricandoes over it ; you may do lamb cutlets the same way.

311. *Oxford Pudding.*

Shred half a pound of beef-suet very small, grate a penny loaf and a nutmeg; mix with them these things,—a quarter of a pound of currants, the yolks of two eggs, and sugar to your taste, with three spoonfuls of sack, and as much cream as will mix them into a stiff paste; citron and orange-peel is a great addition; put all these together, make them into balls with a handfull of flour, press them down flatt with your hand, clarify half a pound of butter, and fry them in it; you may know when they are done enough by their breaking; serve them with melted butter, white wine and sugar.

312. *Buff Dye for Dimmity or Linen.*

Half an ounce of arnetta, one ounce pearl ashes; boil them in four gallons of water, till it comes to two gallons, then put in your linen and let it remain till it is of a good colour, and afterwards put it in cold water; this makes a buff dye; add a little aulmn to the water and that makes it a purple red.

313. *Pig Sauce.*

Take two eggs, boil them hard, take three or four sage leaves, boil them tender, and chop them with a little lemon peel, then take more than half a pint of gravy, and put in eggs, sage, and a little pepper and salt, and a pint and half of butter rolled in a little flour; you may threw in a little grated bread; if you like it thick, give it a boil, and try if it wants any savory, and add what you like.

314. *To make Lemon Ketchup.*

Cut your lemons in quarters, half way down, and stuff them with salt as full as you can, lay them in a crock the cut side uppermost, and dry them by the fire or in a cool oven; boil as much vinegar as will cover them, with cloves, mace, ginger, white pepper, and all-spice; put in a little Cayenne pepper; when the vinegar is cold pour it over them.

315. *White Soup.*

The stock to be made of either veal or fowls, with two onions and a few cloves of

mace, and white pepper, then strain it, and add a quarter of a pound of almonds, and a few bitter, pounded ; a quart of good cream and some butter rolled in flour ; give them all a couple of boils and strain it.

516. *Pippins Stewed.*

Take two dozen of small golden pippins, scop them, or, which is a better way, thurst out the core with a tin pluff, then pare them and throw them in cold water ; make a syrup with a quarter of a pound of loaf sugar, to half a pint of water ; put the apples into it, and the juice of a lemon or orange, and a little of the rind ; boil them till they are tender, then take them out of the liquor and add as much sugar as you put in before ; let it boil and be skimmed, then put in the apples, and boil them till they are tender, but not broken : If there should turn out of the apples so much juice as to make the syrup, then boil it after the pippins are out, till it is thick.

317. *Purple Water.*

Put over night a lump of rock lime as big

as your hand in a quart of water, scum off the top; in the morning, take 15 grains of salt of tartar, eight grains of white vitriol calcined, dissolve it in two spoonfuls of lime water; when it is dissolved and settled, pour off the clear for use.

318. *To make Powder for Savory Sauce.*

Take mushrooms, peel and scrape out the inside, then put them on an earthen dish and and put them in an oven; when they are dry, make them into powder and keep them for use; a little of it relishes like mushrooms in sauce.

319. *To make an Omilet.*

Fry your butter in a fry pan, when hot, throw into it eight eggs well beaten; they must be well beaten and frothe, or else it will be too heavy; add some parsley, leaves chopt extremely fine; take care it be not burnt; add to it before you send it up, four or five spoonfuls of well made gravy.

320. *Onion Soup.*

Let strong broth be made of very lean beef about two pounds, and cut it in thin slices, put it into your pan with a very small slice of bacon under each piece of beef, then put it over a gentle fire, till you find that the gravy is all drawn out of the beef, then quicken your fire till it becomes brown in the bottom of the pan; put in strong broth, till it is a good gravy colour, then take about two quarts of the smallest onions, peel them and throw them into water, then take them out and flour them well till they become dry; put some butter in your frying-pan and brown it, then put in your onions, and fry them till they become brown; take care you don't burn them; when fried enough, put them into a pot or pan that is very close; put to them some of your strong broth and the gravy, with a faggot of sweet herbs, season it with pepper and salt to your taste, with two or three cloves; cut bread in thin slices, stew it with some of the gravy out of the onion pot; serve it up, but not before you have skimmed off all the fat clean away.

321. *Observations on Roasting and Boiling of Meat.*

When you boil any kind of meat, it requires a great deal of care and neatness, particularly white meats; let your pot and kettle be very clean and well tinned; fill it with water as is sufficient; if veal or lamb, dust it with fine flour; by doing this, it prevents the foulness of the water from hanging to it; when the scum begins to rise, take it clear off; put on the cover, and let it boil in plenty of water very slowly; it will make your meat nice and plump. A Cook cannot be guilty of a greater error than letting any kind of meat boil fast; it hardens the outside before the inside is warm, and discolours it: A leg of veal 12 pounds weight, will require three hours boiling; the slower it boils, the plumper it will be: When you boil mutton or beef, drudge it well with flour before you put it into the cold water; take off the scum, and keep it covered; mutton and beef does not require so much boiling as veal, pork, or lamb, as they are not wholesome, if not enough boiled; a leg of pork requires half an hour more boiling than a leg of veal of the

same weight; when you boil beef or mutton, allow an hour for every four pounds; always put your meat on in cold water; a leg of lamb four pounds weight, will require an hour and half boiling; for salted meats omit the flour, observe the same rules, but allow more time: When you roast meat of any kind, it is a very good way to put some salt and water in the dripping-pan; baste it a little with this and let it dry, then baste it with butter, if white meats; otherwise, good sweet driping; observe also to have a quick fire, and clear it well, prevent the meat from drying or the froth from falling off; keep it a good distance from the fire; if the meat is scorched, the outside is hard, and prevents the heat from penetrating into the meat, and it will appear enough before it is half done; true distance, basting often, and a clear fire, are the only means of roasting meat in perfection; when the steam draws towards the fire, it is a sign of its being enough done; but you will be the best judge of that from the time you laid it down; when you roast any kind of wild fowl, be careful to have a brisk fire; roast them of a clear brown, but not too much; some fowls require more roasting,

they are along time before they heat through, and must be often basted with fresh butter to keep up the froth; it makes them rise better and of a finer colour; pigs and geese should be roasted before a good fire and turned quick; hares and rabbits require more time and care to see the ends are roasted through; when these are roasted, cut the neck skin, to let out the blood, that when cut up at table they may not appear bloody.

322. *To make Veal Cutlets.*

Cut the cutlets from a leg of veal, and beat them a little flat, with a chopping knife, and rub them well over with the yolk of an egg; take crumbs of stale bread, pepper and salt, thyme and parsley, very small chopped, so as hardly to be observed, and the rind of of a lemon grated into it; then all these are very well put upon the cutlets; they are then carefully to be fried in mutton fat, lard, or very clear fine dripping; then make a sauce for it in this manner: A little beef gravy and a small piece of butter, browned and mixed with flour till it is light brown or dark amber; add to it a walnut, pickle, mushrooms, if you have them, and some fine

ketchup or soy, and a small quantity of Cayenne pepper.

323. *To make Dumpling Loaves.*

An English pint of water, half an ounce of butter, a quarter of a lemon rind kept whole and boiled in water, three spoonfuls of flour worked all well together till perfectly smooth, to be kept over the fire the whole time; then it is taken off the fire, a whole egg put in and worked well up, then another added, and also a third, worked all well together very smooth; then put it on your paste-board and gently roll it out in rolls about two inches long and one round; glaze the tops with yolks of eggs and a little water, then bake it in a very slow oven; when of a light brown, and a little crisp at the top and bottom, open one side and put what sweetmeats you please in it.

324. *Sausages.*

Three pounds of lean pork chopt in pieces, four pounds fat pork; chop them separate, not very small, and then together; shred two ounces of sage very fine, and two ounces of salt, a quarter of an ounce of pepper, and

mix all together; double this quantity fills all the guts of an hog.

325. *To make a Mushroom Omilet.*

Stew the mushrooms with a slice or two of ham, an onion stuck with cloves, and a bunch of sweet herbs; take your mushrooms and hack them with a little lemon peel, eight or ten eggs, yolks and white, season them with a little salt and shred parsley; put in your hacked mushrooms, beat them together and make two omilets, then take the rest of the mushrooms and strain off the rest of the liquor they were stewed in; put it again to the mushrooms in a stew-pan; thicken them with the yolks of eggs and a little cream; put them between the omilet, and send it up as hot as you can.

326. *Sauce for a Rump of Beef.*

Take one pint and a half of water, one pint of vinegar, a large onion sliced; boil it eight or ten minutes in the water and vinegar; put it in the dripping pan and baste your beef with it; when the beef is done, take off the fat, and serve it in the dish or sauce-boat.

327. *2d way of Mc Queen's Sauce.*

Take half a pint of the liquor of pickled walnuts, the same of mushroom ketchup, three anchovies, two cloves of garlick, a teaspoonful of Cayenne pepper; put all these in a bottle and shake it well; a large spoonful of the above in a small boatful of melted butter, is sufficient.

388. *To Pickle Lemons.*

Take your lemons, quarter them, but not so as to separate them, stuff them full of bay salt, and lay them on a large pewter dish or board, but keep them separate; if made in the summer, you may dry them in the sun, otherwise, before the fire; they must be very dry before you put the following pickle to them: Boil your vinegar before you put it to the lemons, and you must let it be cold; put a pint of white mustard seed well beat and dried, and the husks taken off, about a dozen and a half of India pepper, or, if you like, some garlick, and a race of ginger sliced.

329. *Ginger Wine.*

To ten gallons of water give nine pounds

of raw sugar; put it in a pan, and whilst cold, put to it the whites of six or eight eggs well beaten; stir them well together, and set them over the fire, and when near boiling, scum it well, then take half a pound of white ginger, bruise it a little, and put it into the liquor whilst boiling, and let it boil 20 minutes; pare ten lemons against the liquor is boiled, and pour it hot upon peels; when it is cold, put it into the cask, and put two spoonfuls of barm to it. The lemons must have the coats entirely pulled off, and afterwards sliced, and every pip taken out; the slices to be put in the cask with half an ounce of isinglass, but not stirred; you may close the cask next day, and it will be ready to bottle in a fortnight or three weeks, as you like it more or less sweet.

330. *The Best Way of Preparing dried Salt Fish.*

Soak it for six hours in soft water, then lay it on astone or brick floor for eight hours, then repeat the soaking for six hours, and lay it again on the floor for two; brush it well with a hand-brush, and boil it gently in soft water; if it is properly boiled, it will

be swelled very thick in a short time, and then it is boiled enough.

331. *Cabbage Soup.*

Eight large turnips, four carrots, one parsnip, the solid white part of twelve leeks, four onions; fry as many of them as will cover the bottom of a small frying-pan with a bit of butter; when brown add water and give them a boil or two; put them in a sauce-pan in a gallon of water; add a bunch of sweet-herbs and the head of two cabbages; four roots of cellery, some pepper, and ginger, and a bone of bacon with a little meat on it, not more than half a pound; boil away about half, scumming it nicely, strain it, put in a cabbage that has been boiled cut small; stew it a little, and serve it up hot.

332. *To make Friars Chicken.*

Take a chicken, cut it in four quarters, and put it into as much water as will cover it; let it just boil, then take two eggs, yolks and whites, with a handful of parsley leaves picked, or tarragon; beat them up and add

a little salt; put this in with the chicken when it is nearly done; keep stirring it till you take it up; dish it altogether in a soup plate or tureen; you may add a little black pepper.

333. *To make Little Dumplings.*

Take half a pound of suet shred fine, and a penny loaf grated, a little salt, nutmeg and sugar; mix all these together with six ounces of currants and three eggs; then make them up the size of eggs, put them into boiling water, and let them boil a quarter of an hour; the sauce for them is white wine, butter, and sugar.

334. *To Cure Hams.*

To each ham put one pound of bay salt, half a pound of common-salt, two ounces saltpetre, one ounce of black ditto; beat all together, then rub the ham with it and let it ly four days, turning it every day, then put one pound of treacle on it, and let it ly a month; put it into water for 24 hours, and then dry the ham; and when you boil it you

must not soak it again ; it must be put into boiling water when you are to boil it for eating : Hogs cheeks may be done in this pickle also.

335. *A Rice Pudding without Butter or Eggs.*

Take one tea-cupful of rice boiled in two quarts of milk till of a good thickness, then beat it up with a little sugar and nutmeg, and bake it ; it must be beat well.

336. *Gofers.*

Three quarts of flour, one pound of butter, seven eggs, yolks and whites, one lemon grated, sugar to your taste ; all these must be well mixed and kneaded like bread ; roll it in pieces a little bigger than a walnut, and put two at a time into the gofer irons ; let the irons be hot, and when the gofer is in, lay the irons on the fire for a moment, then turn the iron, and lay it on the fire for another moment, and take out the two that are done and put in another two ; they are so

quickly done, that I have seen twenty dozen done in less than three hours.

244. *To bake Pigeons the French way.*

Take the pigeons after they are drawn, put in their bellies a lump of butter rolled in flour, and an onion with pepper and salt, then bake them in a deep brown pan.

338. *To Save Herrings.*

Take a hundred large fresh herrings, gut them and strew them over lightly with a little salt, leave them so for 24 hours, then take and rub them dry and clean ; get a glazed crock to hold them, and pack them up as follows : get a bottle of bay and a bottle of common salt, one penny-worth of sheeps raddle, add to it one ounce of salt-petre, and one pound of brown-sugar ; mix them all well together, and strew some in the bottom of the crock, then take the herring and pack them in rows edgeways on their backs, strewing every row with the prepared salt until the croch is filled ; they will be fit to eat in a month, and will keep 12 months.

N. B. The salt should be very well dried on a girdle.

339. *To Stew a Neck of Mutton.*

Take the mutton, chine and trim it according to the size of your dish, and put it in a stew-pan with all kinds of herbs, and slice a couple of onions and a little mace, whole-pepper, and a pint of gravy; cover the mutton with thin slices of bacon, and stew it three or four hours very gently, till it is quite tender, then strain the liquor from it and skim it quite clean of the fat, take half the liquor, and by boiling it to the consistence of glue, which put over the meat to glaze it, with the other half make sauce-season in the following manner: Take two large onions cut in slices, fry them in butter of a light brown; add to these half a pint of gravy, some lemon-peel, a bay leaf, salt and pepper, a table-spoonful of vinegar; let these boil for ten minutes, thicken them with a little butter and flour before you send it up; put in two tea-spoonfuls of made mustard, and let this sauce be under your mutton, not over it, lest it should spoil the garnished look.

340. *Beef Bouillie.*

Get the middle part of a brisket of beef, cut out all the bones; turn it square and neat, tie it crossways with packthread, lay it in a stew-pan with some turnips, carrots, cellery, leeks, onions, and some sweet herbs, all cut small, add a little pepper, a quarter of an ounce of mace, six cloves of all-spice, then slice a pound of fat bacon, and lay it all over the beef, then add two quarts of broth; cover it up close, and let it stew very gently, barely simmering for eight hours; dish it in brown gravy, made in the following manner: A large onion cut in small pieces; fry it in butter till it is a good brown colour, then add a little flour and gravy; boil them up to a proper thickness, then cut a little carrot, pickled mushrooms, walnuts, and girkins, in small bits, add these to the gravy, then add a table-spoonful of vinegar; squeeze in the juice of a lemon and slice a lemon very thin; when your beef is stewed quite tender, take it out; you may either pour the gravy over and under the beef, or serve the beef quite dry on a dish, and have the sauce in a boat, to add to it according to your taste.

341. *Rich Brown Gravy.*

Take four pounds of neck beef cut in thin slices, put it in a frying-pan with a bit of butter, and brown it a little, then put it down with four quarts of water, some salt, two or three shallots, or an onion, whole-pepper, a very little mace, a bunch of winter savory, one anchovy; boil it gently till it is very strong, and keep it is close covered: This is proper for all brown fricassees, ragouts, and oyster sauce.

342. *Cream Cheese.*

Three pints of cream, three pints of new milk; put runnet enough to turn it; put it in a napkin in a small sieve, press it gently; when it is drained enough, take it out, put it on a plate, covering it with nettles.

243. *Poivirade Sauce.*

Take the yolk of a hard egg beat with oil and vinegar, so as to dissolve the yolk, a little anchovy liquor, Cayenne pepper and salt, raw parsley, and a shallot chopped fine.

344. *Burnt Cream.*

Take a quart of thick cream, quite sweet; boil it with a stick of cinnamon in it, and sweeten it your taste, then take the yolks of eight eggs and beat them with a spoonful of flour, and the rind of a lemon pared; then mix your eggs and cream, and thicken it over the fire as you do a custard, and when done, take out the cinnamon and lemon peel, and pour your cream into a dish you intend serving it in, and let it stand till quite cold, then sift over it near a quarter of a pound of sugar finely sifted; have the salamander red hot, and hold it over it, still heating it as it cools, till the sugar turns brown and hard.

345. *Bread Sauce.*

Grate stale bread, put about half a pint of it into about half a pint of good broth or water, and a whole onion, a little white pepper whole, three blades of mace, and a bit butter; let all boil together three or four boils, till it is smooth, but the mace must only have one scald.

346. *White Fricassee of Chickens.*

Take two chickens, let them be killed two days before you use them, you must then give them a couple of boils in new milk and water; when boiled, cut them up, and take a pint of good cream with a few blades of mace, a little white pepper to your taste, a quarter of a pound of butter, and the yolks of as many eggs as you think sufficient; put on it half a noggen of French white wine, beat the eggs and wine together very smooth, and when your meat is boiled enough, put in your eggs and wine, and just give it one boil, and send it up as quick as you can.

347. *Another way.*

Take the chickens, cut them to pieces and put some good butter in a stew-pan over a stove; when your butter is melted, put in your chickens with an onion stuck with six cloves, fry it a little till the chickens look white, then shake in a very little flour; toss it up a little, then add a sufficient quantity of water; season it with pepper and salt, stew it till tender and that you have just sauce

enough; pour out a little of your sauce on a plate to cool, to mix with the yolks of three eggs, chopped parsley, and a little nutmeg, beat all well together and add to your chickens; thicken it over the fire and then squeeze in a lemon; but it must not be put on the fire after the lemon.

348. *Second way of Making Cream Cheese.*

A full quart of milk, hot from the cow, a quarter of a pint of sweet cream; put to it a small spoonful of runnet; when it is come, which will be in about three hours, fill your cheese, but putting thin cloth wet between, break the curd as little as you can, as it sinks and the whey runs off; add more still every half hour, till you have put in all your quantity; let it be draining all day, at night put the top of the vat on it, and not above half a pound weight; next day turn it out of the vat, and salt it on both sides lightly; dress it twice a day with fresh oak leaves, and wipe it each time; it will be ripe in seven days.

349. *To make Ink.*

An ounce of nut galls, a quarter of an

ounce of coperas, a dracham of gum-arabic, pound all, put them into a bottle, pour over them a pint of milk, warm water, and three spoonfuls of brandy, shake it; it will be fit for use next day.

350. *Sauce for Chickens.*

Put parsley and a small piece of butter in the bellies of your chickens; for the sauce, mince some boiled parsley, and the livers of the chickens bruised with a little pepper, shallot minced, some gravy, a little elder-flour vinegar; stew these up together, when enough, thicken it up with a lump of butter rolled in flour.

243. *Brown Fish Sauce.*

Half a pint of gravy, four anchovies, thicken the gravy with flour the thickness of butter; when melted, a small spoonful of mushroom ketchup, a large spoonful of walnut pickle, just as it is sending up, put half a pint of melted butter, which is added after the anchovies, &c. are strained off; pepper and salt to your taste,

N. B. For crab sauce, you may add a glass of red port wine.

352. *Lavender Water.*

One quart of rectified spirit of wine, one ounce of oil of lavender, a little more than a tea-spoonful of ambergrease; mix all together in a bottle, and cork it; let it lie on the hol for a week, shaking the bottle three or four times a-day; this quantity comes to 8s. 6d.

353. *Turnip Soup.*

First have some good broth made of beef, veal, or mutton, then take half a dozen turnnips peeled and cut them in pieces; put them in a toss-pan with some butter and a little ham, and let them be fried till they be a good brown, then wet them with some broth and put to it the crust of a French roll, and let it boil till the turnips are well done, then strain the whole through a French flannel with a wooden spoon, and take some of what is strained, and add some broth to it to make it of the same consistence you like it, about

the thickness of a thin gruel, then boil it and scum it very carefully, and serve it up.

354. *French Fritter.*

Take three table spoonfuls of fine flour, steep in half a pint of cream and five eggs whites and yolks, put into it three or four ratafia biscuits, lemon peel rasped, and orange flour water, and sugar to your taste, put it on the fire for half an hour, stirring it round all the time; when it is enough done, let it cool; when cold, cut it in small pieces like buttons, and shape them round; beat up two eggs with cream, and dip your fritters into it; fry them of a fine colour, then glaze them with sugar and a salamander.

355. *Prussian Soup.*

Two pounds of lean beef cut very thin, half a pint of pease, four onions, four potatoes, four turnips, one lettuce, some savory herbs, pepper and salt to your taste, and seven pints of water, all boiled over a slow fire till the quantity is reduced to half.

356. *To preserve Pippins.*

Pare them and cut them orange ways, then put them in cold water; as you pare them, make your syrup with a pound of sugar, and a pint or a little more of white wine, set it over a fire, and when it boils, put in your pippins, and let them boil as fast as possible, till they look clear at the cone, then put in the juice of a lemon; take them from the fire; when cold, put them in glasses.

357. *Pullets and Celery Sauce.*

Take the pith of two rolls grated, the whites of a dozen large oysters, chop them small, some grated lemon peel, nutmeg, salt, roll all in a good lump of butter, and stuff the bellies; you may either roast or boil the pullets.

358. *Veal Cutlets.*

Cut your neck of veal into chops, one rib into each chop. strip the meat a little way down off the small end of the bone, and chop the bone off; lay them on a chopping block

and flatten them a little with the flat of a cleaver, season them with a little salt and white pepper, nutmeg, lemon shred small, squeeze the juice of a lemon all over them; put them one upon another for an hour, then spread them and sprinkle grated bread all over them: If you have an oven ready, set them in a copper dish, a quarter of an hour will do them; they ought to have a white gravy in them; if you have not an oven, get well buttered white pepper on a gridiron, and on that set your cutlets; have a clear fire under them; dish them on a hot dish; pour down butter, nutmeg, and the juice of a lemon, so serve them up.

359. *For an Ague, almost Infallible.*

Take three drachams of bark, and give to every dracham a spoonful of brandy; take a dracham of bark and a spoonful of the brandy two hours after the fit is gone off; the same two hours after that, and the third doze two hours after; take it in the same manner to prevent its returning, in nine days, about two hours before you expect the fit.

360. *To Stew a Tongue and Onions.*

Having parboiled your tongue till it is tender, put it into a sauce-pan with a quart of good gravy, two table spoonfuls of red wine, a blade of mace, two spoonfuls of walnut ketchup, one of lemon pickle, one of browning, and a little salt; have ready eight large onions; boil them gently in water for a few minutes; drain them and put them in with the tongue, and let it stew 20 minutes and dish it up.

361. *To Stew a Rump of Beef.*

Take a rump of beef, break the bones of the inside, season it with pepper, salt, mace, cloves, and nutmeg, then take a pound of beef suet cut into pretty large bits; season the suet with salt and the same spices, then stuff the rump of beef up and down the fleshy part with the suet, and rub some of the seasonings into every hole before you put in the suet; all this must be done over night, then put it in the pan you intend to stew it in, which must be fit for it; you must put it a stewing the next morning between five and

six o'clock in the morning, the fat side downwards; put in as much water as will cover it; let it stew five hours close covered, and take care it does not boil dry, then turn the beef carefully, and let the fat side be uppermost, then take a nutmeg, and as much cloves and mace, double the quantity of pepper, and a little salt; strew on the fat side of the beef, which must not be turned again, but kept stewing close covered till 12 o'clock, then take half a pint of the liquor clear from the salt, and as much claret, one whole onion, three anchovies, two spoonfuls of capers, as much of their liquor, three quarters of a pound fresh butter; give it two or three warms, then brew it as you do buttered ale to make it thick, then dish the rump, and pour in the sauce round about it; you may garnish it with toasts cut in shapes.

362. *To make an India Pellow.*

Take two fowls or chickens and a piece of bacon or pickled pork; boil the pork sufficiently tender and fit for serving up, then have some broth made of an old fowl; strain off the fowl, and boil in that broth two chickens

or young fowls ; when done, take them out of the broth and add to the broth one pound of rice, some cloves, mace, coriander seeds, (the butter, if not agreeable, may be omitted), some salt and some onions fried in butter, nice and brown ; set all these on a slow fire, and when the rice is tender, strain the broth from it, and add to it the chickens, the piece of pork, five or six hard eggs, and some fried onions to garnish with the eggs, then take the fowls and bacon ; then you dish it up at the bottom of the dish, and cover it all over with rice.

363. *Pomade Divine.*

Put a pound and a half of beef marrow well picked into a pan full of spring water, change the water twice a-day for ten days, then drain it, and put it into a pint of rose-water 24 hours, then drain it as dry as possible in a cloth storax benjamin, Cyprus nuts, orris of Florence, one ounces of each, half an ounce of cinnamon, two drachams cloves, the same of nutmeg ; they must be all finely pounded and well mixed with your marrow ; put it into a pewter vessel suspended, and

put the vessel into a copper three hours without ceasing to boil; take care to have the vessel always covered with water, then pour it through a fine muslin into pots for use; don't cover it till quite cold.

N. B. Mr Owen, *Tinman, Upper Mount Street, Grosvenor Square,* makes the pewter vessels.

364. *To make Curry Maltrook.*

Take your chicken and quarter it; fry it with a small piece of butter and a little pepper and salt; let it fry till it is a nice brown, then put it on a sieve to drain; take three large onions and slice them round, fry them in the same butter the fowl was done in; take one large spoonful of flour, a little Cayenne pepper, two tea-spoonfuls of currie powder, about one of turmerick, a small table-spoonful of soy, and a large one of ketchup, a little queens sauce, and half a pint of veal broth, and the piece of half a lemon mixed together, a small tea-cupful of gravy, then take a clean cloth and wipe all the grease off the fowl, then take the onions and squeeze them well from the butter; take half a pint of veal

broth and a nice stew-pan ; put in your onions and fowl ; let them stew for a quarter of an hour, then put in the rest of your ingredients and let them stew all together three quarters of an hour more ; add a little nutmeg to it.

365. *To make a Curry.*

Fry some onions with a good piece of butter, then fry your fowls, (or what you choose to make it of), and cut them in pieces after it is fried ; take your meat out and add some water to the onions and butter, then strain through a sieve the liquor, which you must put into a stew-pan again, with the meat, then add some good curry powder and Cayenne pepper, and stew them tender to serve up.

366. *Another way.*

Take a couple of chickens, half roast them and cut them up as for a fricassee ; put them into a stew-pan, and add some strong gravy, a table-spoonful of curry powder, turmerick, season it with a little spice and Cayenne pepper, and let it stew till tender ; have half a dish of sorrel ready stewed to put into it ; thicken it with butter and flour, then serve it up.

367. *For a Sprain.*

Of lees of verjuice, apodalor, and spermaceti oil, take an equal proportion, and mix them well together, and apply it with a feather to the part affected, and a by the fire to let it dry in.

368. *For the Stomach.*

Take two ounces of ground senna, one ounce of ground ginger mixt up with currant jelly; a doze is three parts of a small teaspoonful at night.

369. *The best Method of Keeping and Feeding Poultry.*

Twenty hens and two cocks to keep for the supply of eggs, and some chickens for young pullets, and capons for winter and spring use; four Turkey hens and a cock are sufficient for poults, young cocks, young hens and batchelors for the spring use; four ducks and a drake, four pair of Guinea fowls, three Pea hens and a cock, three geese and a gander; the Chinese sort are the best, as they breed three times a-year, and have the best goslins, but will not sit three times out; do

not keep two sorts of the same kind of fowls in the same year, as they mix and degenerate; it is best to keep Rowen ducks for winter use, and lay the white for ducklings, as they scald and look white, and the Rouen are better full grown: To make capons, you must choose out 18 fine chickens, hatched about the middle of April, as soon as the sexes can be known, the person who makes them capons is the best judge of the proper time for it; but the beginning of June is the best to give them time to grow; they should be killed for the table from the beginning of November to the beginning of February; put up two at a time to fat the middle of October, and a week after a third, and you may begin to kill in three weeks from the first putting up; always observe the last and mark it, and always put up the number you kill; barley and oats ground together and made into dough with boiling milk, is the best food, and a little milk put in some water should be set by them to drink; the pullets should be chosen in June, 18 are sufficient, their tails must be cut to know them; you should put up two of them to fat in January, (the latter end of the month), that

you may have them when the capons are gone; in a week, put up two more and feed them like the capons; the batchelor Turkies are to be chosen the beginning of August; choose 12 of the largest and cut their tails; kill the young cocks as you have occasion, then the hens; the batchelor Turkies will then come in, they may be fed as the capons, but great care should be taken to keep them in a state of celibacy, and that the milk with which their food is mixed is not sour; Turkies should have no more mixed for them than they can eat at a time, as they should not be suffered to cloy themselves; they should have some brick dust to pick, and a few oats, if they like it; Rouen ducks and the geese should be fed with the pellets of barley meal wetted with pot-liquor, twice a-day; give them water to drink, and keep them in the dark; you should have some white oats put in a pan of water with some dust of charcoal, and they will be extremely good; their straw should be changed every day; if you have plenty of Guinea fowls, you may begin to kill without fatting in the latter end of August; they remain good till May; it is best to kill those first that happen

to be lame: Pea fowls require no fatting, but should be equally fed at the door and will come at the usual time themselves; they lay six or seven eggs, but don't let them sit, and in a month they will lay a second, and the third time you may let the pea-hen sit; put six or seven of the eggs under a common hen with one or two of her own; keep the young pea-fowls to be eat after Christmas; set the Guinea fowls always under common hens, as they are very bad nurses; a sack of oats every three weeks, will be sufficient to feed those who run about twice a-day; two bushels of barley, and the same of oats ground together, and the husks sifted out, every three weeks, will suffice for those in the yards and in the fatting places, till August, then you must allow a sack of oats every two weeks, as the number of young and old stores for winter and spring will be great, and remain so till the latter end of October or beginning of November.

370. *Method of making Yeast.*

Take half a forpit of ground malt, pour upon it about two Scotch pints of water just

come to boil, let it stand to mask two or three hours, then put it through a search to take off the draff, and when it is about milk warm, put a little yeast to it; a spoonful of any common yeast will set it a-working; let it stand to ferment two or three hours, and then it will be fit for use: It should be covered up with a double blanket when it is working.

N. B. It will not keep above 24 hours.

371. *Gumbouge for making a Beautiful Colour.*

Gumbouge and milk boiled and strained, then put it on the paper with a spunge, till you get it of an even colour according to the shade you like it, then you put it on the shape and varnish it highly; the print in the middle is not to be varnished.

372. *To make Hams.*

For two large hams or three small ones, take three pounds of common salt and two pounds of brown sugar; mix them well together, put them on the fire, and let them

ly seven days, always turning every day, and taking the brine out of the trough, and pouring it over the hams every time you turn them: Take four ounces saltpetre beat to powder, and mix it with two handfuls of common salt and sixpence-worth of juniper berries bruised to a powder; rub it well into your hams, and let them lie a fortnight longer, then take them out of the brine and hang them up near to the kitchen fire.

373. *Horse-Chesnuts.*

Peel and grind them; the meal of 20 nuts is sufficient for ten quarts of water; lemon may be washed in this infusion without any other soap, but a small a quantity of soap is best; the infusion of horse chesnuts takes out spots of all kinds, rinsing the cloth in spring water; the same meal steeped in hot water, and mixed with an equal quantity of bran, makes good food for hogs and poultry.

374. *For Furniture.*

Sycamore wood, (or Plaintree, as it is called in Scotland), makes beautiful furniture;

it only requires to be varnished, and it looks as well as sattin wood.

375. *Cherry Brandy.*

Two ounces of white sugar candy pounded and sifted, two dozen of apricot kernels, or, if they are not to be had, bitter almonds; about one pound and a half of cherries; put them into a three pint jar, (English), and fill it up with brandy.

376. *Parmesan Cheese; from* YOUNG's *Travels, Second Edition, Vol. II. p.* 189.

Parmesan cheese is all made of skimmed milk; that of the preceding evening mixed with the mornings milk; the former had stood 16 or 17 hours, the latter about six hours; the runnet is formed into balls and dissolved in the hand in the milk, supposed the stomach of the calf dressed with spices and salt.

The runnet was put to the milk at 12 o'clock, in a cauldron or boiler turned off from the fire place at ten o'clock; the heat was 81 and a half degrees of Fahrenheit's thermometer; the atmosphere was 70 de-

grees; at one o'clock, the coagulation was complete; it was then turned with a stick armed with cross wires, (as described in the Annals of Agriculture), to separate the curd from the whey: This operation is continued till the curd is sufficiently *granulated*, (this operation seems to require some attention, and the curd must be reduced into very small separate pieces): It is then left to subside till the curd shall be quite sunk, and whey is clear on the surface; the cauldron is then turned back over the fire hearth, and a quick fire made to give it the scald rapidly; while on the fire, a small quantity of finely powdered saffron is added, and it is constantly stirred with the wire machine to keep it from burning; the heat of the cauldron was from 124 to 131 of Fahrenheit's thermometer; when sufficiently granulated by the scalding, it is turned off the fire; (this seems to be another operation that requires attention: I think that the grains must be very fine, and to the touch rather hard); it is allowed to subside, and three fourths of the whey is turned off; the bottom of the cauldron is cooled with water, to enable the curd to be handled; the curd, if not already united into one mass, is work-

ed with the hand until it unites; a cloth is then run in below it, and it is taken out and rested in a tub for a quarter of an hour to drain; it is then put into the vatt or chessel, which in Italy is made of wicker work, and is extended or contracted by ropes according to the size of the cheese, and the cloth is folded over the top; the vatt is placed on an inclined table to let the whey run off; a round plank three inches thick is laid upon it, and upon this is laid a stone about three times the size of a man's head; it continues in this state till next day; it is then taken out, and the cloth is taken away, and the cheese returned into the hoop without any more pressing, and turned and rubbed on the uppermost side with salt every day, for 30 days in summer, and 40 days in winter; it is rubbed with a little lintseed oil to protect it from the vermin; it is dusted with a little rye flour.

The whey is then mixed with the buttermilk of the morning's churning, and heated, and strong runnet added to make a whey cheese.

377. *To make Spruce-Beer.*

Take a 3s. 6d. pot of the essence of spruce, ten pounds of treacle, and six English gallons of boiling water, mix them in a large tub, keep it stirring until there come a white froth on the top, then put it in a 20 pint cask, fill it up with cold water, adding a mutchkin of good barm, shake the barrel well, let it work for three days more, then bottle it; it will be fit to drink in eight days.

378 *The Late* Sir John Elliot's *Receipt for Bilious Complaints.*

A table-spoonful of honey, a tea-spoonful of cream of tartar, put into half an English pint of water, let it just boil, and drink it lukewarm when going to bed, or night and morning, if necessary.

379. *To make Pomatum.*

The lard must be blanched till it is perfectly white, put it on a sieve to drain the water from it, then it must be put on a clear fire, the grease drawn from it, but it must never

boil, then let it stand till almost cool, and beat it up in a brown dish till perfectly smooth, it will take three quarters of an hour constant beating; a small quantity of sheep's tallow to be beat with it, both must be warm when they are put together; if not put together when both are warm, it runs into little lumps, and does not look so well; after it is quite cold, and ready to put in the pots, add the essence of Bergamot and lemon to it, or any other scent.

380. *To Salt Beef.*

Boil eight pounds of salt, two pounds of sugar, and two ounces of saltpetre, in six gallons of water, skim it; when cold, pour it on the beef.

381. *To Dress a Shoulder of Mutton.*
Mrs Warren.

Let it hang as long as you can, according to the weather; when it is half roasted, take the spit up and scorch it on both sides as for broiling, then have ready four anchovies, and a large walnut hacked very fine, with some

black-pepper and a very little salt, then let the spit stand still before the fire for the anchovies to dissolve; put a large clean dish under it, then take half a pint of port wine, nearly a pint of strong gravy, half a spoonful of sage, one of walnuts, and one of mushroom ketchup, and a little Cayenne boiling hot; keep basting your mutton with this till you think it is done enough, then rub the dish you send it up on, with onion or garlick, which you like, put the mutton on it, then take the fat off very clear from the gravy that has dropt from it, and pour it over it.

382. *Gravy Soup.*

Take a hough of beef about ten or twelve pounds weight, then slice the whole of it into small pieces, and break the bones well, then take a full pound of the sliced meat, put it on the fire with a large English pint of water, and let it stew till it turns a fine brown; when this is done, take the rest of the meat and the bones added to it; take the shank of a ham well skined, two large carrots, two large turnips sliced, a bunch of sweet herbs, five or six long Jamaica pepper, twelve black do. three or four blades of mace, six cloves, six heads of cellery, a little salt; fill it up with three English gallons of warm water to

be reduced, let it stew softly upon slow a fire, for ten or twelve hours; when you are going to use it, skim it at top and bottom; after the soup is strained off, add as much warm water to the meat as will cover it, and let it stew five hours, then strain it; this will do for either adding to strong gravy for made dishes, or will make pease soup or broth.

383. *To make Cheese.*

Take the milk of seven cows with the cream of seven cows, heat a gallon of water scalding hot, and put it into the cream with three or four handfuls of marygolds, bruise it a little and strain it into your tub with the milk, with as much runnet as will not make it very hard, then put the curds into a sieve to drain, breaking it as little as possible, and when it is about half or more drained from the milk, put the curd into a tub of cold water; cut the curd in four, and let it lie nearly half an hour in the water, then pour off the water and press the curds a little more, and put it into the hoops; break the top of the curd, and strew a handful of salt over it, and put 50 pounds weight upon it; let it stand half an hour, turn it into wet clean

clothes every half hour for twelve hours, then take it and let it lie on wet clothes, rubbing a little salt on it for the first day ; put a piece of linen cloth round the cheese lightly till it begins to dry aud coat, and keep it covered a great while in clean cloths : August is the best time to make this kind of cheese.

384. *To make White Soup.*

Take eight pounds of veal and a scrag of mutton, one pound of ham, put it in six quarts of water ; when it boils, scum it well, put in six large onions, two large carrots, two heads of cellery, one parsnip, one leek, and a bunch of sweet herbs, some whole-pepper corns, and two or three blades of mace ; let all stew together till as strong as you choose to have the soup, then strain it through a sieve into a cask, pot, or pan ; let it stand all night, take off the skim, put it into a stew-pan with half a pound of Jordan almonds, and the breast of a roasted fowl beat very fine ; then take the soft part of a French roll steeped in cream, and mix these three last ingredients all well together ; add a quart of thick cream, set it to warm, stirring it all the time, else it will curdle.

385. *Method of Making Cheese in Gloucestershire.*

1*st*, One meal cheese is made with the milk of the morning as taken from the cow, together with the milk of the preceding evening, and the cream upon it.

2*d*, The inferior is made in the same way, with the cream of the evening taken off.

3*d*, Is made in the evening with the milk from the cow, and the milk of the morning and of the preceding evening, both without cream.

They are dyed with arnetto, without any fixed rule as to quantity, but coloured according to fancy; it is infused in the milk and well mixed before the runnet is put to it; when the milk is run or yearned, it must be cut or broke with the hand, very small, and allowed to stand for about a quarter of an hour, or until the curd falls to the bottom; the whey is then poured off, and the curd is pressed with the hand into the vatt or chessel; the curd is again turned out into the tub it was yearned in, and any remaining whey is squeezed off with the hand; it is then returned to chessel, and pressed rather gently,

and lies about a quarter of an hour; it is then taken out and put into a dry cloth with a little salt strewed equally over the cloth, and returned into the chessel, where after lying ten or twelve hours, it is taken out, and put into a dry cloth and salt as before, and lies for the same time; this process is repeated a third time, and then the cheese is ready for the drying house; care must be taken to turn the cheese every time it is returned to the chessel.

386. *Receipt for a Cough, particularly what is called a Cradle Cough.*

Half a pint, (Eng. meas.), of peppermint water, two ounces oil of sweet almonds, and a table-spoonful of hartshorn drops. A table-spoonful to be taken frequently through the day, and two at bed-time, shaking well the bottle.

387. *Receipt for Bilious Disorders; by* Dr Smith.

Half an ounce of best pounded aloes; infuse it in an English quart of spirits for fourteen days in a warm place, shaking it well;

strain it through a cloth ; a table spoonful to be taken at bed time.

388. *To make Hogs Puddings.*

Cut your lard very small, but do not mince it ; take the same quantity of onions as of lard, cut them very small, and fry them with a piece of fresh butter for ten minutes, but you must not brown them, then put in your lard, and fry them five minutes more, then put the same quantity of milk or cream as you have of blood, and let then boil all together ten minutes more, then take off your pan and put in your blood, then season them with pepper, cloves, all-spice, parsley, sweet-herbs, and Cayenne pepper ; you must season them very high, then fill your puddings ; they will be half an hour in boiling.

When you warm them, do them in boiling grease, or in the oven.

389. *To make Bishop.*

Procure, if possible, a cask, in which there has lately been good white wine or French brandy ; if that is not to be got, be particu-

larly careful your cask is well seasoned, and does not taste of wood; fill it up with bitter orange skins well cleansed of the pulp; fill the cask quite full with common muscadine wine, or, if not to be got, Malaga; let it stand some months, and when it is as bitter as you would wish, empty three quarters of it into another vessel and let it stand to clarify, always keeping the vessel quite full; clear weather should be chosen for bottling it, as the same orange peel serves several times; you fill up the cask, in which remains the fourth quarter of wine, and after some months take it off as before and fill it up again; always attending to the cask being full; for which purpose, you should examine it every two months, and in bottling, you must fill the bottles quite full, and immediately lay them in your cellar.

390. *Another Recipe.*

Take the skins of 15 bitter oranges, and 12 bottles of wine; pour over them Madeira or old French wine, let it stand for a month, well corked in a large bottle or greybeard filled quite full; you may clothe some with

bitter oranges themselves, but they must not remain so long in the wine.

391. *Sharp Sauce for the middle part of a Breast of Beef.*

Put a breast of beef into a pot of cold wawater, just covered with carrot, turnip, and onions, a bunch of thyme, cellery, black and Jamaica pepper, an ounce of each; these must all be stewed till the bones come out of the beef: The sauce for the breast of beef; take strong gravy, add to it shallot, pickled kidney beans cut small, parsley, a little Cayenne pepper, two spoonfuls of vinegar, a table-spoonful ketchup, thicken the same with a little bit butter rolled in flour; boil all together till the whole ingredients are done enough, then mince two hard boiled eggs, throw them into the sauce; pour the whole over your meat when dished.

392. *To make a Fine Tea Cake.*

Half a pound of ground rice, half a pound flour, and half a pound of fresh butter, a

pound of loaf sugar, ten eggs, and the grate of two lemons.

393. *To make Forced Meat, Pears or Crockets.*

Melt a pint of butter in a pan, thicken it with flour and let it boil, add some rich gravy, season it with mace, nutmeg, the grating of a lemon, salt and pepper according to your taste; take a roasted onion, and mince the white meat very small, throw it into your sauce with a tea-cupful of rich cream, let them boil together for a few minutes; add the yolks of two eggs, and the whites must be whipt separately and added; put the whole into a large plate to cool, let it stand for 12 hours, then roll them and join them into the shape of pears, and dip these pears into the yolk of an egg whipt, and roll them in bread crumbs, then strew them into a pan of boiling fat, so as to have them completely covered; they are apt to break, if the fat is not boiling; lay them on a search before the fire, or a black oven, to dry and harden them.

394. *To make Sallad.*

Take cucumbers, and pare off the skin, cut them round and round in long thin pieces, as long as you can, cut it in one without touching the seeds, then roll them and cut them into long wreaths, and put salt to them to make them throw the juice, and when that is poured off, take half the quantity of onions as there is of cucumbers, cut in as thin long slices possible, put them along with the cucumbers, and wash them altogether with vinegar, then take good strong vinegar with some ginger and capsicums, and boil it, and when it is boiled hot, pour it on the cucumbers, and put them close up.

395. *To make Fine Red or White Currant Jelly.*

Strip your currants from the stalks, scald them, then strain them through your jelly bag, but do not squeeze them; to every pint of juice give a pound of fine sugar, boil them 15 minutes, pot it as usual; some people boil them longer than 15 minutes; perhaps you may think it too little.

396. *Sauce for a Goose after it is Roasted.*

Take a table-spoonful of mustard, a tea-spoonful of Cayenne pepper, and two table-spoonfuls of port-wine; mix them together, then pour it into the goose, by a slit in the apron.

397. *Receipt for making Cyder and Perry.*

After gathering the apples and pears, lay the quantity intended for cyder in a heap to sweat, which will do sufficiently in the course of a fortnight or three weeks; then beat the apples in a strong wooden trough, with upright beaters, and few at a time, until the apples shall be bruised very small; (this method of bruising apples is used by those who have not the conveniency of a cyder-mill); when the apples are thus bruised, they must be put into hair bags made for the purpose, open-worked, and bruised in these bags in a cyder press, which is somewhat similar to a cheese-press; receive the juice thus pressed in a tub or other large open vessel, and there let it remain for a week or ten days, until the fermentation shall have commen-

ced, then barrel the juice, and leave the bung open, filling up the barrels regularly; when the fermentation ceases, bung the barrels up very close; before bunging, put into each a pound weight or more of raisins, according to the size of your barrel, also a handful of wheat sewed up in a linen bag; both these are good for the cyder to feed upon; some add also a roll of stone brimstone for that purpose, and this I recommend as a sure way to prevent any further fermentation; after the cyder has stood in the barrel four or five months, it should be drawn from the lees and the settlings, which will be considerable, and pút into clean barrels, there to remain till fit for use, which will be in the ensuing summer; it may be proper, either to put the roll of brimstone into the liquor or to smoak the cask with sulphur candles to prevent a fresh fermentation; some people add brandy to the juice when racked.

Note. The apples, after being taken out of the press, must be put into a large tub, add some water to them, and as they will be in cakes, you must break them; let this mixture stand for a week, frequently stirring it, then press them as before; let it stand a few

days to settle, then barrel it for use; this second sort will be weak and won't keep, but will be a pleasant drink, if too much water has not been added.

The best apples for cyder are, the golden pippin, golden rennet, red streak, winter pear main; the sharper the apple the better the cyder will be.

Perry is made after the same manner.

398. *For making Rump-Soup, from* Mrs Houston's *Receipt.*

Take part of a stock or layer of beef, put it in a pan with a nuckle of veal, a few slices of ham, half an ounce of Jamaica pepper, and a dozen cloves, out of which make some rich gravy, it must then be drained through a sieve and put into a clean pan; four or five rumps will be sufficient for a tureen; they should be cut in handsome pieces, and boiled very slow at least four hours in the gravy; a dozen of stewed onions should be passed through a tammy cloth and added to it; and after being well skimmed and salted to your taste, it may be served up.

399. *Gooseberry Wine.*

To each Scotch pint of fruit, add one pint cold spring water; squeeze them by the hand; strain the whole through a hair-search, add three quarters of a pound of soft sugar to each pint; work the whole in an open vessel to your taste, scum it, strain it through a flannel bag, add spirits one to six, smoke the cask with sulphur, barrel it with a roll of brimstone, with eggs as above; bung it and let it fine for use.

400. *For Curry Powder.*

Turmerick,	6 ounces
Coriander seed powdered,	10 ounces
Cummine seed, pale,	2 ounces

Cayenne pepper to your taste.

401. *Rice Bread, from the* Observer, *15th December* 1799.

The rice should be well washed, drained, dried, and passed through a hair sieve, and kneaded with yeast or leaven with a few boiled potatoes, about one-third of the weight of

rice and salt; when sufficiently fermented, the dough should be baked in pans three or four inches deep; the bread will be much improved by adding about one-fifth of wheat flour.

402. *Black Currant Wine.*

To each pint of fruit, take one pint of water; draw off the juice from the fruit thus mixed by steam; strain the whole through a hair search, and for each Scotch pint of juice, add about three quarters of a pound of soft sugar, only clarify it by putting it to the juice; barrel it and let it work, filling it up regularly once a-day, until the fermentation has brought the liquor to that degree of sweetness which you wish to preserve in the wine, then rack it, run the liquor through a flannel bag, add a gallon of pure spirit for every six gallons of liquor; rinse the cask with lime water, then smoke it well with sulphur candles, return the liquor, put a roll of brimstone into the cask, bung it carefully, and let it stand till fine, and bottle it; you may mix with the racked liquor the white of an egg for every five gallons.

403. *A Cure for the Ague.*

Take a handful of wormwood, cut it small, put a little strong ale on it; boil it into a mutchkin; take a wine glass full of it early in the morning; some have taken it all at once when they went to bed, which occasioned a great perspiration, but proved an effectual cure.

404. *A Cure for a Sprain.*

Take a pound of tallow, the older the better, half a pound bees wax, and a goupen of salt; melt them altogether, and dip a piece of linen into it, and wrap round the part sprained.

405. *A Cure for the Dry Gripes, or Illaic Passion.*

Take two choppins of ale, not sour, a pound of raw sugar, melt the sugar in a choppin of warm water, mix all together take it all at once, if not, as soon as you can, and as warm as you can take it.

406. *Gravel Walks, from the Observer, 26th January* 1800.

Fresh oak saw dust strewed on gravel walks next month, (February) will totally prevent the growth of weeds thereon.

407. *Dwarf Elder, from Ditto.*

The dwarf elder propagated in hot-houses, will effectually prevent blight on the fruits, as well as destroy all insects.

408. *A Cure for the Toothache.*

Take a piece of thin leather, make a bag of it, the size you want for applying to your cheek, sew it close; put a wine glassful of common tar into the pock, sew it close, put that into a flannel pock sew it up, apply it to the part affected when you go to bed; cover your head well up, and lie on the side affected.

409. *A very Simple and Economical Method to take out every kind of Spot, occasioned by Fruits, such as Strawberries.*

Cause the spotted part to imbibe water,

and afterwards burn one or two common brimstone matches over the place; the sulphurous gas which is discharged, soon causes the spot to disappear.

410. *White Currant Wine.*

Take your white currants when ripe; squeeze them through a coarse cloth; to every pint of juice add two pints of spring water, and to every pint of liquor a pound and a half of raw sugar; mix it well, and when the sugar is dissolved, barrel it up, and be sure you fill it up every day all the time it is working; when it gives over working, add one pint of pure spirits to every forty pints of wine.

411. *Preliminary Hints and Observations on making Cakes.*

Before you begin to make any cake, take care that all your ingredients be got ready to your hand; beat up your eggs well, and then do not leave them to go about any thing else till the cake is finished, as the eggs, by standing unmixed, will fall and make

your cake heavy; if you intend to put butter into your cake, it should be beat into a fine cream before you put in your sugar, otherwise it will require double the beating, and after all will not answer the purpose so well.

412. *Plumb Cakes.*

To a pound and a half of flour well dried, add the same quantity of butter, three quarters of a pound of currants washed and well picked; stone and cut small a pound of raisins, 18 ounces of sugar beat and sifted, and 14 eggs leaving one half of the whites; shred the peel of a large lemon exceedingly fine, three ounces of candied orange, the same of lemon tea, a spoonful of beaten mace, half a nutmeg grated, a tea-spoonful of brandy or white wine, and four spoonfuls of orange-flour water; first work the butter with your hand to a cream, then beat your sugar well in; whisk your eggs for half an hour, then mix them with your sugar and butter; put in your flour and spices, the whole will take an hour and a half beating; when your oven is ready, mix in lightly your brandy, fruit,

and sweet-meats, then put it into your hoops, and bake it two hours and a half.

413. *A Rich Cake.*

Take seven pounds of currants washed and dried, four pounds of flour dried, six pounds of the best fresh butter, and two pounds of Jordan almonds, blanched and beaten with orange-flour water till fine; four pounds of eggs, leave out half the whites, three pounds double refined sugar beat and sifted, and a quarter of an ounce of mace; the same of cloves and cinnamon, and three large nutmegs beaten fine, a little ginger, half a pint of sack, half a pint of French brandy, and sweet-meats, such as orange, lemon, and citron to your liking; before you mix your ingredients, work your butter to a cream, then put in your sugar and work them well together; let your eggs be well beaten, work in your almonds, then put in your eggs and beat them together till they look white and thick, then put in your sack, brandy, and spices, shaking in your flour by degrees; and when your oven is ready, put in your currants and sweet-meats; as you put in your

hoop, put it into a quick oven, and four hours will bake it.

414. *Lemon Cakes.*

Beat the whites of ten eggs with a whisk for an hour with three spoonfuls of rose water, put in one pound of loaf sugar beat and sifted with the yellow rind of a lemon grated into it; when it is well mixed, put in the juice of half a lemon, and the yolks of ten eggs beat smooth; and just before you put it into the oven, stir in three quarters of a pound of flour; butter your pan and put it in; one hour will bake it in a moderate oven.

415. *Shrewsbury Cakes.*

Take half a pound of butter, beat it to a cream, then put in half a pound of flour, one egg, six ounces of loaf sugar beat and sifted, half an ounce of carraway seeds, make it into a paste, roll it thin and cut them round with a small glass, prick them well and bake them in slow oven.

416. *A Pound Cake.*

Beat a pound of butter in an earthen pan with your hand one way, till it be like a fine thick cream, then have ready twelve eggs, but leave out half the whites, beat them well, then beat them up with the butter, a pound of flour, a pound of sugar, and a few carraways; beat all well together with your hand for an hour, put it into a buttered pan, and bake it in a quick oven for one hour.

417. *Ratafia Cakes.*

Take one pound and a half sweet almonds, and half a pound of bitter, beat them as fine as possible with the whites of two eggs, then beat the whites of five eggs to a strong froth, shake in lightly two pounds and a half of loaf sugar beat and sifted; drop them on white paper the size of a nutmeg; bake them in a slow oven.

418. *Queens Cakes.*

Beat and sift a pound of loaf sugar, take a pound of well dried flour, a pound of butter,

eight eggs, half a pound of currants washed and pickled, a nutmeg grated, and the same quantity of mace and cinnamon; work your butter to a cream, and put in the sugar; beat the whites of your eggs near half an hour, and mix them with the sugar and butter, then beat your yolks well and mix them likewise, beat them all exceedingly well together, and when ready for the oven, put in the flour, spices, and currants; sift a little sugar over them and bake them in tins.

419. *Whigs.*

Take half a pint of warm milk to three quarters of a pound of flour, and mix in two or three spoonfuls of light barm; cover it up and set it before the fire an hour, in order to make it rise; work into the paste four ounces of sugar, and the same of butter; make it into whigs with as little flour as possible, and a few seeds; bake them in a quick oven.

420. *Bath Cakes.*

Rub half a pound of butter into a pound of flour and one spoonful of good barm, mix-

ed with a little warm cream, and make it into a light paste; set it on the fire to rise; when you make them up, take four ounces of carraway comfits; work part of them in, and strew the rest on the top; make them the size of French rolls; they eat best hot for breakfast.

421. *Seed Cakes.*

Take a pound of sugar beat and sifted, the same quantity of butter; the same of well dried flour, two ounces of carraway seeds, eight eggs, a nutmeg grated, and a little cinnamon; first beat your butter to a cream, then put in your sugar; beat the whites of your eggs near half an hour, and mix them with sugar and butter; then beat the yolks half an hour and put to the whites a little before it is put in the oven, mix in your flour, spices; and seeds, the whole will take two hours beating, then put it into your hoop; it will in two hours in a quick oven.

422. *To make Yeast.*

To a small handful of hops, add half a

gallon of water; when it boils, thicken it with a tea-cupful of flour, then let it boil 15 minutes, and strain it free from the hops; sweeten it with two or three table-spoonfuls of brown sugar, and when milk-warm, put a tea-cupful of barm to it; as soon as the fermentaion is over, work it up in a bottle or earthen cann, it is then fit for use; by adding to the liquor you may always have yeast, as barm is only necessary at first. In winter it ought to be kept in a warm place.

423. *Currant Cakes.*

Dry well before the fire a pound and a half of fine flour; take a pound of butter, half a pound of loaf-sugar beat and sifted, the yolks of four eggs, a small tea cupful of rose water, the same of sack, a little mace and nutmeg grated, beat the eggs well, and put them to the rose water and sack, then put to it the sugar and butter; warm them all together, strew in the flour by degrees, have ready a pound of currants well cleaned and warmed for mixing; you may make six cakes of it; bake them of a fine brown and crisp.

424. *White Mushroom Powder.*

Take the thickest large buttons you can get; cut off the root-end, but do not wash them, scrape out the red part, spread them separately on a screen before the fire to dry, or in a slow oven; when perfectly dry, beat it to a powder in a marble mortar, and sift it through a hair sieve with a little Cayenne pepper and pounded mace; bottle it and keep it in a dry place.

425. *To make Minced Pyes.*

Take one pound and a half of suet, chopped as small as possible, one pound of raisins well washed and stoned, one quarter of a pound of currants well picked and washed, then rubbed and dried at the fire, 25 golden pippins well minced, a quarter of a pound of sugar, half a quarter of an ounce of cloves, one large nutmeg, half a quarter of an ounce of mace, a quarter of an ounce of cinnamon, one pound of preserved orange-peel; cut all these in small pieces, mix it all with the foregoing ingredients.

426. *To Boil a Shoulder of Mutton with Onion Sauce.*

Put your shoulder into the pot with cold water, and let it boil for three quarters of an hour: Make your onion sauce thus: Boil eight or ten large onions, change the water two or three times while they are boiling; when they are enough, beat them in a sauce-pan with a quarter of a pound of butter, three spoonfuls of thick cream, boil it a little, dish up your mutton, and pour it over it; you may dress a shoulder of veal the same way.

427. *Rolls and Bread raised with Potatoe Yeast.*

Lay what quantity of flour you want the night before in a light spunge, work it up next morning into what shape you please, and let it stand before the fire for half an hour our to rise, and bake the rolls and bread in a quick oven.

428. *To make Burnt Cream.*

Take a quart of cream and boil it, when

cold, take the yolks of eight eggs well beaten, three ounces of sweet almonds, four bitter do. pounded with two spoonfuls of orange-flour water, five spoonfuls of fine sugar, stir all well together with the cream, put it on a slow fire till it thickens, then put it into the dish, and when quite cold, sift a good deal of fine sugar on the top, and salamander it till brown.

429. *To make a Plumb Cheese.*

To one pound of plumbs, give six ounces lump sugar, take the stones out of the plumbs, and leave the skin upon them ; boil them to candy height ; a few minutes before they are done, put in your kernels, and when done, put them in potting pots ; if you choose you may turn them out of the pots, and keep them in paper ; you must keep them in a dry place.

430. *To make Barren Brack.*

Take three quarts of flour, rub into it three ounces of butter, seven ounces of sugar, some carraway seeds, make a hole in this, put into it two eggs beat up to a froth, a gill of barm

in as much new milk as will wet it; work it up and let it rise, and bake it upon a girdle.

Mrs Cobb, Bath.

431. *To make a Rice Pudding.*

Take half a pound of rice, wash it well in two or three waters, butter your tin-pan very well, and add three pints of good new milk, a quarter of a pound of butter cut in thin slices, two or three large pinches of saffron pulled fine, sweeten it to your taste, and bake it full two hours; when dished, turn the brown side uppermost; the sauce is to be white wine, butter, and sugar; the rice must be raw when mixed in the milk, &c.

432. *Yellow Dye.*

Three pennyworth of turmerick, 3d. worth of gumbouge boiled in three quarts of new milk, strain it, and let whatever you want to dye, lie in it till it is as deep a colour as you wish it; and at any time that the same thing is to be washed again, steep it in new milk before you dry it: The above makes a beautiful and lasting colour; the quantities of colour you are to increase in proper proportion, when you have any furniture or large article to dye.

433. *To Dress Veal Cutlets*, Mrs Higgo's *Way, Bath.*

Take a slice of the prime part of a leg of veal, cut it into slices and beat them well, egg them with the yolk only, then mix bread crumbs, thyme, parsley, and lemon-peel together, then season it with pepper and salt to your palate, and put them into a pan of boiling lard; when of a nice brown, take them out and dish in a rich sauce made for the purpose.

434. *Scots Collops.*

Take a slice of the prime part of a leg of veal, cut it into small pieces; boil them in lard as above, and dish them in a rich sauce.

435. *To make a Half-Peck Bunn.*

Take half a peck of flour, two pounds of stoned raisins, and three pounds of currants, half a pound of almonds cut the long way, four ounces of citron, orange-peel four ounces, a quarter of an ounce of cloves, half an ounce of cinnamon, the same of ginger, three quarters of a pound of butter and a little beaten mace.

436. *Swedish Outside Plaister.*

Preparation. The slaked lime must be well sifted and steeped in a pit or puncheon

with water, for two or three months, being from time to time well stirred and mixed; then, before applying it to use, it must be put in a trough, and thoroughly mixed and wrought to the consistence of thin porridge.

Mortar Take two shovels full of coarse water sand, one ditto of hammer slag well sifted, one ditto of powdered brick dust likewise sifted, then add to it as much of the prepared lime as will make it proper mortar, neither too fat nor too poor, but just so as not to stick to the trowel, then lay it on your wall, and smooth it to about one inch of thickness.

N. B. It is the hammer slag that gives it the hard quality, and which may be increased at pleasure; the brick dust gives it an agreeable fresh colour.

This plaister may be cut into any form, such as pilasters, rustic work, provided it is done immediately.

In 15 or 20 minutes, it cannot be cut, and when well prepared and smoothed, it will without cracking, stand the utmost severity of climate.

437. *To make Foundeaua.*

Grate a piece of Parmesan cheese on a

grater, then take a stew-pan and put a piece of butter into it and set it over a stove, and when it is well, shake in a handful of flour, and stirr it well about with a wooden spoon, then take some cream and put to it, and stirr it well on the fire till it boils; but be sure that it does not burn to the bottom of the pan; let it be as thick as you can stirr it well about with a spoon, then take your grated cheese, and put it into the pan, and mix it well together; put in as much of the cheese as you think will do to make it have a good taste, then put it to cool; when cold, take some eggs according to the quantity you have made; put the yolks into the pan and stirr them well together; put the whites on a flat dish, and beat them with a long knife till they come to a strong froth, then put them to rest in the pan, and mix them lightly together, then have a paper case made ready to put it into, and set it on a beaking tin; set something by each side of the case to keep it from falling, then put it into the oven; do not fill the case above three parts full, and if well made, it will rise above the top; you should be ready for it before you take it out of the oven, as it will soon fall.

438. *To make an Omilet.*

Take six eggs and break them into a bason, and beat them well together with a fork, then season to your taste with pepper, salt and nutmeg, adding about a gill of cream a little butter, chopt parsley, and onions; then take a clean small frying pan, put it over a quick stove with a piece of butter in it, pour in your omilet, stirr it well about with a spoon till it begins to set, then scrape it together, and take a plate and put it in the top, turn up the pan, and put your omilet from the plate on the dish.

439. *Currant Wine, mixed with Red and White Rasps*, Mrs Hall.

To every pint of juice add two pints of water, and to every pint of liquid add one pound and a half of sugar, squeeze all well together the juice into a tub, then mix all together, juice, water, and sugar; stir it till the sugar is well dissolved, which will be in about eight days; then barrel it, and let it stand till it is done with working, and be sure to fill it up every day when done with working; add spirit according to the quantity of juice, one bottle to about twenty pints, and bung it up and

keep it in a cool place, and let it stand 12 months, and bottle it for use.

440. *To Drive away Rats.*

Take the expressed juice of the stalk or leaves of the deadly nightshade, and make it into a soft paste with oat meal or wheat flour; place it in the holes or tracks which the rats frequent; and though they will not eat it, yet it is so disagreeable to them, that they will instantly leave the premises.

441. *To Make Sallad Sauce.*
London Grand Receipt.

Take the yolk of an egg boiled hard, and a desert spoonful of Parmesan cheese grated and bruised together, add a little mustard, a desert-spoonful of Tarragon vinegar, a large spoonful of ketchup; the whole must be perfectly well mixed and dissolved, then add four table-spoonfuls of oil, and one of elder vinegar, beating the whole well together, that the oil may not separate from the rest.

N. B. Sweet herbs to be used; 10 or 12 stalks of young burnet, three or four young leaves of Tarragon and one anchovy, shred very small together, and put into the sauce, which should be kept in a sallad glass, and

well shaken the moment before it is used ; a sufficient quantity of sauce for several days may be kept in the glass.

Some people prefer it without the Tarragon vinegar, adding another desert-spoonful of grated cheese, and a little onion cut very small.

442. *Brown Sauce for made Dishes.*

Take four ounces of treble refined sugar, and beat it small, put it into an iron frying-pan with an ounce of butter, and set it over a clear fire, mixing it well together all the time ; and when it begins to be frothy, the sugar then dissolving, hold it higher over the fire ; and when the sugar and butter are of a deep brown, pour in a little red wine, stir them well together, then add more wine, and keep stirring all the time ; put in the out rind of a lemon, a little salt, three spoonfuls of mushroom ketchup, two or three blades of mace, six cloves, four shalots peeled, and half an ounce of Jamaica pepper ; boil them slowly for ten minutes, pour it into a bason, and when cold, bottle it for use, having first carefully skimmed it. This is a very useful article, such as the country cook should never be without, it being of general use.

THE END.

ERRATA.

Page 6. of Index, for *Maltrook*, read *Malbrook*.
— 8. line 2. from bottom, after *raspberries*, add, *together with two pounds and a half of raw sugar.*
— 10. at beginning of first line, read *in*.
— 18. line 10. from bottom, for *butter*, read *butter-milk*.
— 20. — 8. from bottom, for *half a*, read *three third*.
— 68. — 4. from bottom, for *stir*, read *stew*.
— 89. — 9. from top, for *water*, read *white*.
— 166. — 17. from top, for *pint and a half*, read *bit*.
— 175. — 1. for *M'Queen's* read *Queen's*.
— 191. — 11. from top, for *pepper*, read *paper*.
— 195. — 9. from top, for *Maltrook*, read *Malbrook*.
— 202. — 11. from bottom, for *lemon*, read *linen*.
— 216. — 9. from top, for *onion*, read *chicken*.
— 233. — 2. from bottom, for *mix it all with the foregoing ingredients*, read, *and mix them with a mutchkin and a half of brandy*.